



# QUINTA DO NOVAL

FINE PORTS SINCE 1715



## Quinta do Noval, Reserva, Vinho Tinto, Douro DOC, 2020

Douro DOC, Douro, Portugal

### PRESENTATION

Very powerful and structured, it is outstanding for its finesse, a delicate character typical of the Quinta do Noval style. It is derived from a strict selection of the best batches of the Quinta's various indigenous grape varieties. This wine is delicious when young and ages well in the cellar. An authentic wine from the Douro Valley.

### THE VINTAGE

#### WEATHER CONDITIONS

2020 was marked by two distinct periods. First during winter and up to the end of May, the high rainfall replenished the soil's water reserves. However, the humidity led to some downy mildew attacks that we successfully controlled. Then from June onwards, very hot and dry conditions resulted in low volumes of wines that show great quality and character.

The red wine harvest started on September 1st and ended on September 22nd. Despite the challenging circumstances and a smaller crop than forecasted, both reds and Ports are incredibly concentrated, well-structured and attractive.

As a consequence of the viticultural year, the red wines have high alcohol levels, balanced by the lovely intensity of the ripe fruit.

Touriga Nacional stood out in 2020, making excellent wines that are velvety and floral. Tinto Cão is another variety that excelled: delicate yet drought resistant, it played an important role in the blends.

In the end, the resilience and effort of our team during vintage 2020 were rewarded by wonderful wines with great potential, among the best ever made at the Quinta.

### WINEMAKING

This wine is fermented in stainless steel vats for a period of 8 days, where it then undergoes malolactic fermentation, and some malolactic fermentation is also completed in oak barrels.

### THE WINE

#### VARIETALS

Touriga nacional 60%, Field Blend 40%

#### AGEING

The wine is aged in French oak barrels of 225 litres for 12 months, with 40% in new barrels and 60% from barrels of one vintage.



## TASTING

This wine is the result of the most rigorous selection of grapes from different premium oldest vines plots throughout the property. The wine is characterised by its intense fruit, remarkable volume and structure followed by a long and fruity finish. It is recognisable by the extraordinary complexity that the Touriga Nacional and field blend old vines provide when together. This wine will improve greatly after some years in the cellar but it can also be enjoyed young where it presents all its exuberance.

Carlos Agrellos, Technical Director

## ANALYSIS

15 % vol.

Residual Sugar: 1.02 g/l

pH: 3.55

Total acidity: 5.7 g/l

## SERVING

16°C-18°C

