Quinta do Noval Late Bottled Vintage, Unfiltered, 2019

Porto DOC, Douro, Portugal

This wine is a remarkable example of the Noval style. Treated exactly like a Vintage Port with only noble grape varieties from the Quinta, trodden by foot and unfiltered. Its main difference is that it is aged for five years in casks instead of the two years typical of Vintage Ports. Definitely an LBV with a difference, with fine structured tannins, great freshness and purity of fruit. It is delicious to drink today but will age beautifully in its bottle.

OUR DIFFERENCE
An unfiltered Late Bottled Vintage made only with grapes from our vineyard, trodden by foot in the Quinta do Noval "lagares".

THE VINTAGE

WEATHER CONDITIONS

2019 was marked by a mild winter and generally dry conditions, with almost no rain from May to the end of August. While in many parts of Europe producers faced heatwaves, and although we enjoyed prolonged sunny weather, summer temperatures in the Douro were fortunately lower than usual this year, making the absence of rain easier to bear for the vines. Moreover, low humidity led to low disease pressure in the vineyards and beautiful healthy grapes.

HARVEST

Harvest started on September 9th for the red varieties. Harvesting conditions were ideal, with moderate temperatures and overall dry weather. A small amount of helpful rain fell on September 21st/22nd and later between October 14th and 17th.
Yields were slightly higher than our 10-year average and musts showed great natural acidity and freshness. We finished harvesting on October 18th after 6 weeks of picking. This was a long harvest, but this is not unusual in the Douro, where the diversity of grape varieties, aspects and altitudes results in different picking times for each specific plot.
This diversity represents a challenge for the technical team but also an incredible richness, adding complexity and character to our wines at Quinta do Noval.

WINEMAKING

Grapes are trodden by foot to obtain the must, then they macerate in the lagares, the traditional stone vats from the Quinta, to ensure the best possible extraction of aromas, colour and polyphenolic compounds during fermentation.

QUINTA DO NOVAL
SINCE 1715

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.

THE WINE

BLEND
Touriga Nacional, Touriga Francesa, Tinta Roriz and Tinto Cão predominate among the traditional grape varieties of the Demarcated Region of the Douro Valley. All the grapes come from the Quinta do Noval vineyard.

AGEING
The wine matures 5 years in oak casks instead of 2 years for a Classic Vintage. This explains its name, "Late Bottled Vintage". Longer maturing in casks helps provide a smoother wine and gives it its very approachable style, ready to drink as soon as it is bottled.
This unfiltered LBV from the harvest 2019 was bottled in October 2024.

TASTING
This Late Bottled Vintage Port reveals a deep ruby-red colour, enhanced by bright purple reflections. The nose is rich offering aromas of ripe blackcurrant and blackberry, followed by hints of raspberry, cherry, and a touch of wild herbs. Subtle notes of liquorice and coffee add further complexity to the bouquet. On the palate, the wine is full of ripe, fruity flavours, with a perfect balance of smoothness and structure. A long aftertaste leaves a fresh and vibrant fruitiness that makes the 2019 vintage stand out.

Carlos Agrellos - Technical director - 2024

SERVING
15-17°C

ANALYSIS
19.5 % vol.
Residual Sugar: 95 g/l
pH: 3.49
Total acidity: 4.7 g/l

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