Cedro do Noval, White, 2024

Douro DOC, Douro, Portugal

Named after the emblematic cedar tree that dominates Quinta do Noval's terrace, Cedro do Noval is an authentic expression of the Douro. It is made using carefully selected grapes grown on the highest steeply terraced vineyards of Quinta do Noval, in the heart of the Douro Valley, in Northern Portugal.

THE VINTAGE

WEATHER CONDITIONS

A rainy winter and mild summer provided ideal conditions for grape maturation, resulting in fresh and complex wines, both in Port and DOC Douro wines.
The wet spring resulted in an early budbreak in March, followed by a cool start to summer, which delayed veraison until July, ensuring balanced ripening. Despite some water stress in younger vines during August, maturation was homogeneous in September, enhancing the quality of the grapes. The dry heat of August did not harm the vines, as deep water reserves in the soil maintained balanced growth. September brought mild days and cool nights, allowing for slow phenolic maturation and optimal harvesting conditions.
The 2024 harvest took place in almost perfect conditions, ensuring a year of outstanding quality.

HARVEST

From 1st to 18th September.

WINEMAKING

- All the varieties are destemmed and lightly crushed before the initial pressing.
- The wines are mostly fermented in stainless steel vats, with the exception of some Viosinho and Gouveio that are fermented in 225 litre French oak barrels totaling 20% of the wine. 10% of this oak is new. The goal is to preserve the fine varietal aromatics of the varieties and use the wines fermented in barrels fo structure.
- No malolactic fermentation to retain the wine’s natural freshness and lively character.

QUINTA DO NOVAL
SINCE 1715

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THE WINE

BLEND
30% Gouveio, 25% Viosinho, 15% Arinto, 10% Rabigato, 10% Códega de larinho, 10% Fernão Pires

AGEING
80% in stainless steel vats, 10% in new French oak barrels, 10% in second-year oak barrels for 5 months.
The wines in barrels are bâtonnaged three times per week during the first month after completing the alcoholic fermentation. After that just once a week for another three months.

TASTING
Cedro do Noval white 2024 charms with fresh, enticing aromas of citrus, peach, and rich stone fruits. On the palate, it is bright and beautifully balanced, revealing elegant citrus layers and a subtle touch of spicy oak in the background. Hints of peach and apricot add roundness and depth, while its generous texture and vibrant freshness are enhanced by a delicate touch of grapefruit, leading to a long, savoury finish.

Carlos Agrellos - Technical Director - 2025
Bottling date: February 2025

SERVING
9°C-11°C

ANALYSIS
13 % vol.
Residual Sugar: 0.6 g/l
pH: 3.23
Total acidity: 5.8 g/l

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