Quinta do Noval Reserva, Red, 2022

Douro DOC, Douro, Portugal

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

2022 will stand out as a remarkably dry year with unprecedented weather conditions in our region. Nonetheless, this growing season also showed the remarkable resilience of the Douro's vineyards and grape varieties.
The rainfall recorded at Quinta do Noval during the viticultural year was 364mm, 276mm below the 1970/2000 average. The weather conditions were favourable during flowering in May and during fruit set. With a high number of bunches, a good harvest was expected.
From the 7th to the 15th of July a heatwave brought daily temperatures above 40°C, even reaching 45,5°C at Quinta do Noval – and it was on July 15th that Pinhão recorded Portugal's highest ever temperature at 47°C. From July 30th to August 10th, we experienced another heatwave with temperatures above 40°C.
The high temperatures, combined with low relative humidity, contributed greatly to the optimum health of the grapes. We experienced very little vine related diseases and most plots were surprisingly green and free from water stress. The low disease pressure was clearly verified by the small amount of eliminated bunches at grape sorting in our wineries during harvest, and it also translated into more wine produced.

HARVEST

On August 25th we were already harvesting red grapes for Port and red dry wines. The dry conditions throughout the season along with low water reserves restricted the vine's growth which in turn produced smaller bunches with small berries. The wines have excellent colour with perfectly ripe fruit on the nose.
Rain between the 12th and 14th of September (28.4mm) caused a sharp drop in temperatures and improved the final ripening of the grapes. We decided to pause the harvest, giving the grapes a few days to dry, improve phenolic ripening and gain more sugars. Our very best Ports and dry reds were produced during the final week after the mid-September rains.
The harvest lasted 37 days and finished on September 27th. The total grape production at Quinta do Noval was 705 pipes, down 5% from 2021.

WINEMAKING

This wine is fermented in stainless steel vats for a period of 12 days, where it then undergoes malolactic fermentation.

QUINTA DO NOVAL
FINE PORTS SINCE 1715

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THE WINE

BLEND
42% Touriga Nacional, 32% Touriga Francesa, 26% Field Blend from Quinta do Noval's vineyard.

AGEING
The wine is aged in French oak barrels of 225 litres for 12 months, with 50% in new barrels.

TASTING
The 2022 Reserva reveals a fresh bouquet with red and dark berries aromas, followed by cedar notes, and a touch of licorice. The palate is smooth with plush tannins and a fine structure, featuring black fruit and peppery flavours. The finish is long and tender.

Carlos Agrellos - Technical Director - July 2024
Bottling date: May 20th 2024

SERVING
16ºC-18ºC

ANALYSIS
14 % vol.
Residual Sugar: 0.6 g/l
pH: 3.65
Total acidity: 5.6 g/l

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