Quinta do Noval Tinto Cão, 2023

Douro DOC, Douro, Portugal

Made from vines planted on the steep terraces of Quinta do Noval, this wine offers a refinement and a layered aromatic profile. Tinto Cão is a red grape variety native to Portugal which maintains acidity in warmer climates, with a naturally robust and healthy profile. It reveals red fruits, floral and herbaceous notes with a touch of spice. Quinta do Noval Tinto Cão is a well-balanced, elegant wine with robust tannins and great ageing potential.

THE VINTAGE

WEATHER CONDITIONS

The viticultural season of 2022/2023 was characterised by a warm and wet winter, an exceptionally hot and dry spring, and an average summer.
The vegetative cycle exhibited a delay in bud break compared to the average of recent years, then compensated by an advance of 5 to 10 days until the veraison stage due to the high temperatures recorded in spring.
The rainfall recorded at Quinta do Noval during the viticultural year (October 2022 to September 2023) was 838 mm, more than double the amount observed during the same period in 2022 (364 mm) and exceeding the 1970/2000 average by 198 mm. These precipitation data indicated a concentration of rainfall over the winter months.
Budbreak occurred during the first half of March.
Flowering took place between the second and third week of May, with some weather conditions conducive to healthy development.

HARVEST

From August 17th to September 28th.

WINEMAKING

The grapes are hand-harvested and carefully sorted. After complete destemming, they are transferred to a spherical concrete vat, where alcoholic fermentation takes place under temperature control with very gentle extraction. Cap immersion through vat rotation is used to preserve freshness and the grape variety's aromatic expression. The spherical shape and the thermal inertia of the concrete promote a stable, even fermentation, encouraging the natural integration of colour and tannins. At the end of fermentation, the marc is gently pressed, and the wine undergoes malolactic fermentation before the selected barrel ageing.

QUINTA DO NOVAL
SINCE 1715

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THE WINE

BLEND
This wine is entirely made with Tinto Cão, from the Quinta do Noval vineyard in the heart of the Douro valley.

AGEING
The wine is aged in French oak barrels of 225 litres for 11 months, with 78% in new barrels and 22% from barrels of one vintage.

TASTING
Quinta do Noval Tinto Cão 2023 shows a pale robe that might call to mind a Pinot Noir, yet the nose immediately reveals considerable intensity and a strongly marked varietal character. Fresh red fruit expresses itself with clarity, accompanied by notes of oak and a light chocolatey touch, which bring depth without weighing down the whole. On the palate, the wine proves very elegant, fresh and balanced, with well-knit aromas and fine-quality tannins that support the whole with poise. A red of real personality, thoroughly harmonious and fine in expression.

Carlos Agrellos - Technical Director - July 2026
Bottling date: May 2025

SERVING
16-18°C

ANALYSIS
13.5 % vol.
Residual Sugar: 0.6 g/l
pH: 3.55
Total acidity: 5.6 g/l

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