



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Cedro do Noval, Vinho Branco, Douro DOC, 2022

Douro DOC, Douro, Portugal

PRESENTATION

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

2022 will stand out as a remarkably dry year with weather conditions unprecedented in our region. The dry conditions throughout the season along with low water reserves restricted the vines' growth which in turn produced smaller bunches with smaller berries.

We experienced hardly any vine related diseases. The year also illustrated the remarkable resilience of the Douro vineyards and varieties. The viticultural conditions were so unexpected that nobody knew how the grapes would react.

With that in mind we started to harvest our white grapes for Cedro do Noval on the 25th of August and finished this white harvest on 21st September. The principal white grape varieties, Viosinho and Gouveio were in perfect condition and showed no signs of scalding.

The resulting wines show good character, balanced acidity and beautiful floral and fruity aromas.

WINEMAKING

All the varieties are destemmed and lightly crushed before the initial pressing. The wines are mostly fermented in stainless steel tanks with the exception of some Viosinho and Gouveio that are fermented in 225 litre French oak barrels totaling 20% of the wine. 16% of this oak is new. The goal is to keep the fine varietal aromatics of the varieties and use the wines fermented in barrel for structure. No malolactic fermentation.

THE WINE

VARIETALS

Viosinho 46%, Gouveio 17%, Rabigato 14%, Fernão pires 13%, Códèga de larinho 7%, Arinto 3%



AGEING

The wines in barrel 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. The total time in barrel is therefore five months. 80% stainless steel, 16% new oak, 4% second year oak.

TASTING

Cedro do Noval white 2022 presents a very fresh nose with intense floral notes and fruit of white pulp. Citrous notes and rock rose resin add to the complexity. Very elegant on the palate with balance and poise. Vibrant freshness and good acidity give the wine a long and intense finish.

Carlos Agrellos, Technical Director

ANALYSIS





13 % vol.



Residual Sugar: 0.6 g/l
pH: 3.12
Total acidity: 5.9 g/l

SERVING
9°C-11°C



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

