



QUINTA DO NOVAL

FINE PORTS SINCE 1715



Quinta do Noval, Touriga Nacional, Douro DOC, 2021

Douro DOC, Douro, Portugal

PRESENTATION

Intense and concentrated, with fine tannic structure, Touriga Nacional is distinguished by its delicacy, a characteristic of the Quinta do Noval style. It is the product of a strict selection from the best lots produced by our Quinta in any given year.

THE VINTAGE

WEATHER CONDITIONS

The viticultural year began with a fairly wet winter followed by mild temperatures leading into spring. These two conditions led to an early budburst in March. April provided us with regular rainy spells that positively replenished the soil water reserves.

Flowering occurred quite early in the beginning of May, which led us to expect an early harvest. June was a difficult month, very hot and humid, where regular thunderstorms and hail affected the region. Quinta do Noval was thankfully spared from that inclement weather.

July's mild weather started to shape the character of this harvest because it contrasted completely to last year's record setting temperatures during the same month. The mild conditions continued into August and led to a slow homogeneous ripening of the grapes and noticeably less dehydration than in 2020.

Overall it can be said that the quality of the wines made is very good throughout. The dry reds show deeply concentrated colour, moderate alcohol content, good structure and nery acidity.

HARVEST

We started to harvest our red grapes on the 26th of August. The first wines made showed intense fruitiness and crispy acidity. Then came a series of heavy rainfalls on the 2nd, 13th and 24th of September. We suspended the picking for three days after the first two rains to allow the grapes to resume their ripening. We observed a positive phenolic development in all the grape varieties as the sunny weather and mild temperatures kicked in for the rest of the month. The usual spike in sugar readings never really occurred so we stretched the harvest as far as possible to allow all of our plots to ripen. We finally finished picking on the 8th of October under clear skies and moderate temperatures.

WINEMAKING

This wine, entirely made with Touriga Nacional, from the Quinta do Noval vineyard, is fermented in stainless steel vats for a period of 15 days, where it then undergoes malolactic fermentation.



THE WINE

VARIETALS

Touriga nacional 100%

TASTING

This 2021 vintage reveals a deep colour. The nose is intense with fruity aromas and ripe berry fruit flavours. The palate offers fine notes of wood combined with spices and dark chocolate. On the mouth it is concentrated, with expressive fruity notes and plenty of freshness. The finish is long and complex, with tannins that balance the wine well. Although delicious to drink now, this wine has an excellent ageing potential.

Carlos Agrellos, Technical Director
Bottled in May 2023

ANALYSIS

14 % vol.
Residual Sugar: 0.9 g/l
pH: 3.49
Total acidity: 5.7 g/l

AGEING

The wine is aged in French oak barrels of 225 litres for 12 months, with 35% in new barrels.

SERVING

16°C-18°C

