



QUINTA DO NOVAL

SINCE 1715

Quinta do Noval Nacional Vintage Port, 2024

Porto DOC, Douro, Portugal

The Nacional parcel is a small area at the heart of the Quinta do Noval vineyard planted with ungrafted vines and untouched by phylloxera. The word "Nacional" refers to the fact that the vines are Portuguese vines growing in Portuguese soil with no foreign root stock, and are therefore "attached to the soil of the Nation". This great wine is a source of pride to the people of Portugal, and at its best the finest expression of the extraordinary terroir of Quinta do Noval.

The Nacional is a unique and extraordinary phenomenon. It does not necessarily follow the same rhythm as the rest of the Quinta do Noval. In some years a Nacional is produced when Noval does not even declare the Quinta do Noval Vintage. In others, Quinta do Noval makes a great Vintage Port, and the Nacional does not perform. More often, we are able to make both a Quinta do Noval Vintage and a Nacional Vintage. But when this happens, the wines are always profoundly different. We produced 167 cases of Quinta do Noval Nacional Vintage Port in 2024.

THE VINTAGE

WEATHER CONDITIONS

The 2024 growing season was marked by a sequence of near perfect weather conditions, with a winter generous in rainfall and a mild early summer, allowing the vines to begin the season in excellent condition. August and September, with their sunny days and cool nights, enabled the grapes to reach optimal ripeness. The result: berries with bright acidity, silky tannins and deep concentration, promising both Port wines and DOC Douro wines that combine freshness and complexity.

A cooler than average early summer slightly delayed veraison until mid-July, allowing the grapes to develop and ripen with balance. While some young vines experienced water stress in August, the rainfall accumulated during winter created a valuable natural reserve, ensuring even ripening and homogeneous phenolic development in September, revealing the quality of this vintage.

August, dry and without rainfall, put the vines' resilience to the test. Fortunately, deep water reserves inherited from winter precipitation acted as a form of natural irrigation. Old vines, in particular, drew on these resources to maintain their vitality, preserving green, dense canopies and producing grapes of outstanding quality.

HARVEST

The Nacional plot was harvested on September 30th.

WINEMAKING

The wine is made in the same way as all the other grapes from the Quinta do Noval vineyard.

Traditional vinification in the lagares, granite stone vats of the Quinta, with foot treading to obtain the must and to ensure the best possible extraction of aromas, colour and tannins during fermentation.



THE WINE

BLEND

100% Field Blend.

Made from complex field blend of many Douro grape varieties among them: Touriga Nacional, Touriga Francesa, Tinto Cão, Tinta Roriz and Sousão.

AGEING

Quinta do Noval Nacional Vintage Port is aged for 18 months in oak and chestnut wood casks, with a capacity of 2500 litres.

TASTING

Quinta do Noval Nacional Vintage Port 2024 is immensely deep in colour, almost opaque, with a nose of great complexity, showing ripe wild berries, black cherry and plum, together with notes of dark chocolate, liquorice and fine spice. Dense, concentrated and remarkably precise on the palate, it has great depth, pure fruit, broad tannins and a freshness that brings shape and definition. The natural balance of the 2024 season is clearly evident in the wine's harmony, structure and sense of proportion. The finish is long, precise and persistent. A Nacional of great class, authority and ageing potential.

Carlos Agrellos - Technical Director - April 2026

SERVING

Great ageing potential: from 5 to 100 years after bottling.

Serve at cellar temperature (15-17°C). Drink within 48h after opening.

ANALYSIS

19.5 % vol.

Residual Sugar: 108 g/l

pH: 3.62

Total acidity: 4.8 g/l

