# Quinta do Noval Petit Verdot, 2023

Vinho Regional Duriense, Douro, Portugal

Petit Verdot is a great variety of strong individual personality and enormous quality potential. Best known for its presence in small proportion in the blends of the great wines of the Médoc. It needs sunshine and heat to ripen fully, and has adapted extremely well to the Douro to produce a varietal wine of exuberant character and individuality.

## 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 destemming, they go directly to stainless steel vats. Alcoholic fermentation follows a traditional approach, with temperature control and regular pump-overs to achieve balanced extraction of colour, aromas and tannins. After gentle pressing of the marc, the wine undergoes malolactic fermentation. Barrel ageing begins with a small portion of the blend, which is transferred to oak during malolactic fermentation, while the remainder is moved to barrels once malolactic fermentation is complete.

## THE WINE

### BLEND

This wine is entirely made with Petit Verdot, 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 12 months, with 42% in new barrels and 58% from barrels of one vintage.



QUINTA DO NOVAL
SINCE 1715

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

**TASTING**
Quinta do Noval Petit Verdot 2023 shows a deep robe and a very intense nose, marked by notes of yellow fruit, orange and apricot, along with a herbaceous touch. It fully expresses the style of the Noval Petit Verdot. On the palate, the wine proves explosive, with plenty of tannin but no dryness, and a very long, expressive finish.

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

**SERVING**
16ºC-18ºC

**ANALYSIS**
14.5 % vol.
Residual Sugar: 1.01 g/l
pH: 3.53
Total acidity: 5.9 g/l



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