



Cedro do Noval, Reserva, Vinho Branco, Douro DOC, 2023

Douro DOC, Douro, Portugal

PRESENTATION

Named after the emblematic cedar tree that dominates the terrace of Quinta do Noval, Cedro do Noval is an authentic expression of the Douro. The Cedro Reserva is made from a strict selection of grapes from the very finest high mountain terroirs among the many vineyards that we work with. The varieties used in this wine are Viosinho and Gouveio.

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

The harvest started on August 17th and concluded on September 28th, extending over a period of 43 days. This year's harvest showcased larger grapes, leading to a higher overall weight of the crop. These grapes also exhibited a greater concentration of total tannins, a lower potential alcohol content, and reduced total acidity.

We can confirm that the initial phase of the harvest, up until September 2nd, took place under hot and dry weather conditions. Rainfall on September 2nd and 3rd (11.6 mm) forced us to suspend the harvest, allowing us to wait a few days to pick our grapes at optimal ripeness.

The total grape production at Quinta do Noval was 841 pipas (35 of white grapes and 806 of red grapes).

WINEMAKING

All the varieties are destemmed and lightly crushed before the initial pressing. Most of the wine is fermented in stainless steel vats to preserve the fine varietal aromatics of the varieties. 35% is fermented in 225 litre French oak barrels, of which 20% are new, adding structure to the wine. No malolactic fermentation.



THE WINE

AGEING

65% in stainless steel vats, 20% in new French oak barrels, 15% in second-year oak barrels.

The wines in barrels 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 barrels is therefore five months.

TASTING

This Cedro Reserva white wine is crafted from the Viosinho and Gouveio grape varieties, giving character and complexity to the blend. The nose offers intense and captivating aromas, with fresh notes of citrus, peach, and floral hints that add elegance to the whole. On the palate, it reveals a silky texture and fine acidity, highlighting vibrant flavours of lemon, ripe peach, dittrichia herb and a distinctive mineral undertone. The subtle integration of oak provides a refined structure, while the lingering flavour prolongs the enjoyment of the wine.

This 2023 Cedro do Noval Reserva white wine is fresh, vibrant and full of character, reflecting the unique terroir of the region made of schist.

Carlos Agrellos - Technical Director - 2024

Bottling date: April 2nd 2024

ANALYSIS

13.5 % vol.

Residual Sugar: 0.6 g/l

pH: 3.33

Total acidity: 5.8 g/l

SERVING

9°C-11°C

