



Cedro do Noval, White, 2023

Douro DOC, Douro, Portugal

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

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. The wines are mostly fermented in stainless steel vats, with the exception of some Viosinho and Gouveio that are fermented in 225 litre French oak barrels totaling 20% of the wine. 10% of this oak is new. The goal is to preserve the fine varietal aromatics of the varieties and use the wines fermented in barrels for structure. No malolactic fermentation.



THE WINE

BLEND

30% Códaga de Iarinho, 25% Viosinho, 20% Gouveio, 15% Arinto, 10% Rabigato

AGEING

80% in stainless steel vats, 10% in new oak barrels, 10% 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

Cedro do Noval white 2023 presents a delightful aromatic nose, characterised by citrus, peach, and fruit pulp aromas. On the palate, it offers a pure expression with very subtle spicy oak notes behind the refined citrus fruit. A hint of peach and apricot adds depth to the wine. Its juiciness and bold structure are complemented by a touch of grapefruit character. Full of flavour, the wine offers a long finish.

Carlos Agrellos - Technical Director - 2024

Bottling date: March 6th 2024

SERVING

9°C-11°C

ANALYSIS

13.5 % vol.

Residual Sugar: 0.6 g/l

pH: 3.38

Total acidity: 5.8 g/l

