



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Quinta do Noval, Reserva, Red, 2021

Douro DOC, Douro, Portugal

Very powerful and structured, it is outstanding for its finesse, a delicate character typical of the Quinta do Noval style. It is derived from a strict selection of the best batches of the Quinta's various indigenous grape varieties. This wine is delicious when young and ages well in the cellar.

An authentic wine from the Douro Valley.

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 nervy 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 is fermented in stainless steel vats for a period of 10 days, where it then undergoes malolactic fermentation, and some malolactic fermentation is also completed in French oak barrels.



THE WINE

BLEND

65% Touriga Nacional, 25% Field Blend, 10% Touriga Francesa from Quinta do Noval's vineyard.

AGEING

The wine is aged in French oak barrels of 225 litres for 10 months, with 35% in new barrels.

TASTING

This wine is the result of the most rigorous selection of grapes from different premium oldest vines plots throughout the property. The wine is characterised by its intense fruit, remarkable volume and structure followed by a long and fruity finish. It is recognisable by the extraordinary complexity that the Touriga Nacional and the field blend of old vines provide when together. This is a wine that will benefit greatly from a few years in the cellar, but can also be enjoyed young, when it shows all its exuberance.

Carlos Agrellos - Technical Director - 2023

Bottling date: May 2023

SERVING

16°C-18°C

ANALYSIS

14.5 % vol.

Residual Sugar: 0.9 g/l

pH: 3.48

Total acidity: 5.8 g/l

