



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Quinta do Noval Nacional Vintage Port, 2023

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. The selection of 140 cases of 12 bottles represents 0.43% of our Port wine production in 2023.

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.

Budbreak occurred during the first half of March, with a delay 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.

Flowering took place between the second and third week of May, with some weather conditions conducive to healthy development.

Veraison was observed in Touriga Francesa and Tinta Roriz on June 19th and continued until July 7th. In Touriga Nacional, veraison only occurred on July 13th.

HARVEST

The Nacional plot was harvested on September 20th.

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

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

Very deep, almost opaque in colour. The nose is complex, characterised by ripe wild berries, with notes of plum, blackberry, dark chocolate and liquorice. On the palate, it is dense and focused, with impressive concentration and broad tannins, layered and fully enveloping. The balanced acidity gives the wine freshness and dynamism. The finish is long, precise and persistent. A wine with the depth and structure to age for decades. A Nacional at its most complete.

Carlos Agrellos - Technical Director - April 2025

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: 99 g/l

pH: 3.68

Total acidity: 4.3 g/l

