

QUINTA DO NOVAL

(Pictured) The terraced "Nacional" vineyard of Quinta do Noval, which produces the most famous and collectible Port of the estate.



LBV Single Vineyard Port 2013

Douro Valley, Portugal

ESTATE

Quinta do Noval is one of the oldest and arguable the greatest traditional Port house. The emphasis is on the importance of the vineyard, which is why the company is named after its vineyard and why the principal Vintage Ports, Quinta do Noval and Quinta do Noval Nacional are both single vineyard wines. The company's aim is to produce great classic Ports, which are harmonious and elegant expressions of the terroir of Quinta do Noval. Noval is a pioneer and the improvements made to the Estate over the last 15 years have resulted in the most outstanding range of wines from the Douro Valley.

WINE

This wine is a remarkable example of the Noval style. Treated exactly like a Vintage Port with only noble grape varieties that sourced exclusively from estate vineyards, trodden by foot and unfiltered. This expression differs in its extended aging, seeing five years in casks instead of the typical two years for Vintage Ports. Definitely an LBV with a difference, this wine has fine structured tannins, great freshness and purity of fruit. It is delicious to drink today, but will age beautifully in its bottle.

VINEYARD

All the grapes come from the Quinta do Noval vineyard, in Pinhão – the heart of the Douro Valley. A blend of these higher quality varieties are planted throughout the vineyard due to the major re-planting project of the early 1990s. At this age, the fruit at the estate is entering the prime of quality.

Farming: The vineyard is farmed sustainably.

WINEMAKING

Fermentation: Grapes were trodden by foot to obtain the must, then during fermentation macerate to obtain the best possible extraction in the "lagares", the traditional stone vats from the Quinta.

Variety: A blend of six traditional Portuguese grape varieties: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca and Tinta Cão.

Aging: Matures for 5 years in French oak

Alcohol: 19.5%

VINTAGE NOTE

A cool and wet spring preceded a dry hot summer, with virtually no rain. These climatic conditions conditioned the evolution of the vegetative cycle, resulting in a low production year and delaying ripening in the vineyards by 10 days. Picking started on September 10th, with grapes in perfect health and maturation that produced musts of extremely high quality. Subsequently it rained between September 27th and October 3rd, which increased the moisture content to 80 or 90 %, leading to favourable conditions for the emergence of botrytis, so harvest was accelerated to ensure the grapes retained healthy conditions. Good wines were made in this latter period, but the outstanding lots were produced in the earlier part of the harvest.

TASTING NOTE

"A deep ruby colour and has an intense and elegant aroma. It is a very rich wine presenting ripe black fruits and spices. Fine but solid tannins give the wine its structure of great amplitude and a long and flavourful aftertaste. It is made to be enjoyed as soon as it is bottled." – Technical Director, Carlos Agrellos