

# QUINTA DO NOVAL

The astonishing terraced vineyards of Noval, perched above the Douro and Pinhao rivers, are an infertile schist, and not soil as much as sheer rock.



## Colheita 2007

Douro Valley, Portugal

### ESTATE

One of the oldest port houses, Quinta do Noval is also arguably the greatest. It is unique among top port houses in that most of the ports are made from estate-grown fruit and, notably, all the vintage Noval wines are from the single Quinta do Noval vineyard. Noval is mentioned in land registries going back to 1715, and has been sold just twice in that time, once in the late 19th century, and to its present owners in 1993. Noval has, however, a reputation for being an innovative, independent producer. Noval is distinguished by dedicated focus to its vineyard and estate ports.

### WINE

Colheita is a Vintage Tawny Port. Whereas Tawnies with an indication of age show the House style, Vintage Tawnies show the personality of the vintage year. Colheita spends its entire life in barrel until the moment of bottling. On the nose they are fresh, powerful and fruit-forward with balanced acidity. On the palate they have a nutty, oxidized character with a seductively smooth finish.

### VINEYARD

*Farming:* Sourced exclusively from the Quinta's sustainably farmed, estate-grown fruit. In the early 1990s Quinta do Noval replanted the vineyards with higher quality varieties, the vines are now entering their prime of quality.

### WINEMAKING

*Variety:* 30% Touriga Nacional, 20% Barroca, 20% Touriga Franca, 10% Tinto Roriz, 10% Local Varieties  
*Fermentation:* Grapes from the Quinta do Noval vineyard are trodden by foot to obtain the must, then during fermentation are pressed in lagares, the traditional stone vats.

*Aging:* Legislation requires a minimum ageing period of 7 years in casks. At Quinta do Noval, Colheitas are commercialised after 10 to 12 years of maturing.

*Alcohol:* 21%

### VINTAGE

The weather in 2007 was nicely balanced between rainfall in spring and slightly cool summer nights. It was an exceptional year with very specific characteristics. In particular, the winter rains that were abundant, followed by a relatively mild summer, with beautiful sunny days followed by cool nights, thus providing ideal conditions for optimal ripening of the grapes. Sugars came from slow ripening of the grapes.

With the exception of two rainy days towards the end of September, the harvest took place in magnificent sunshine and the grapes were in perfect condition.

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## Decanter

*"Declared as a vintage by most shippers including Noval, 2007 was a relatively cool year in the Douro with wines characterised by their purity of fruit. Mid-deep and still quite youthful in colour with a lovely orange-tawny glint; forthcoming on the nose with a complex creamy-floral character along with a touch of malt and spice; soft and sublime on the palate, sweet but a touch savoury toasted almonds character too, piqued with peppery tannins and leading to a long, beautifully lithe finish."* - RICHARD MAYSON, 11/2021