

# 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.



## Cedro do Noval Branco 2018

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

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 at Quinta do Noval using carefully selected grapes 100 % grown on the highest steeply terraced vineyards of Quinta do Noval, in the heart of the Douro Valley, in Northern Portugal.

### VINEYARD

Noval's dry table wines are from specially selected parcels of new and mature vines around the spectacular estate, and blended from two noble white grape varieties of the Douro Valley: 60% Viosinho, 40% Gouveio.

### WINEMAKING

*Variety:* 60% Viosinho, 40 % Gouveio

*Fermentation:* Vinified in French oak barrels (20% new) for 21 days; no malolactic fermentation occurs.

*Aging:* 6 months in French oak barrels, 20% in new barrels. Bâtonnage was done once a week for 3 months.

*Alcohol:* 13.0%

### VINTAGE

After a dry winter, 2018 was marked by very cold temperatures and high rainfall until midsummer, and a hot, dry end of summer. Budbreak started late in good conditions. Following a long, summery period, high temperatures and water stress were optimum for the anthocyanic richness of the skins and ideal ripening of the grapes. Grape soundness was excellent at harvest time. The harvest for white wines took place from 5 to 20 September in good weather conditions, with high temperatures and no rain. It produced high quality wines with good levels of sugar, acidity and phenolic compounds. All the wines produced that year are essentially very good, even excellent. The whites are fresh and fragrant.

*Robert Parker*  
WINE ADVOCATE

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*"This is a more aggressive and intense wine—a more serious one—than last year's, which was the debut vintage. This is a nice leap forward. It's not dense, but it has fine concentration for the level. More impressively, there's both intensity and freshness. We'll see what it looks like when it is released, but this has suddenly become fairly serious." - MARK SQUIRES, 9/2019*

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