

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 2005

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 growing season was warm and dry leading to an early harvest. The harvesting weather was perfect. The grapes ripened evenly, producing balanced and powerful wine.

Decanter

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"The first bottling of a wine, foot trodden in lagar, from grapes picked after a hot dry summer: lovely brick red center turning orange-amber on the rim; gentle yet complex aromas combining savoury nuttiness with suave fruit; soft and gloriously silky with just a dusting of tannic spice still evident mid-palate, some exotic richness perfectly offset by refined freshness and verve on a long, long finish. Noval have retained stock this wine which will continue to age in barrel for future bottlings when they feel the time is right."

- RICHARD MAYSON, 9/2020

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Wine Advocate