

QUINTA DO NOVAL



Vintage Port 2021

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

Quinta do Noval Vintage Port is characterized by its purity of fruit and a fine and delicate quality that is typical of the wines of the property in general but which finds its most remarkable and enduring expression in the Vintage Ports. Equilibrium, harmony, finesse and elegance characterize Noval's great Vintage Ports. Unlike other Port houses, Noval produces a Vintage Port almost every year using only a very strict selection of the very best lots, the quantity produced varying accordingly.

VINEYARD

The wine is produced exclusively from selected plots at the Quinta, from 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: The grapes were fermented in the traditional stone "lagares" of the Quinta, with temperature control at 82°F. Grapes were trodden by foot to obtain the must, then macerated during fermentation to obtain the best possible extraction.

Variety: Touriga Nacional, Touriga Franca, Tinto Cão, Sousão and Tinta Roriz

Aging: 18 months in wooden barrels in the air-conditioned cellars of the Quinta.

Alcohol: 19.5%

VINTAGE

2021 was one of the coolest growing seasons in recent years. The year began with a wet winter followed by mild temperatures leading into spring. June was very hot and humid, but July's mild weather started to shape the character of this harvest: a slow homogeneous ripening of the grapes and noticeably less dehydration than in 2020. None of the extreme heat or water stress that was seen in some recent years. All in all, yielding ports particularly high in finesse and purity.

TASTING NOTES

"The wines have a marked stylistic individuality, reflecting the particular conditions of the vintage, very elegant and balanced, with great finesse and very pure floral and black fruit aromas. Strongly aromatic, with dense firm fine tannins, the purity of the fruit and the elegance and balance are among the most striking characteristics of this lovely vintage year." Christian Seely