

QUINTA DO NOVAL

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



Vintage Port 2018

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 the great Vintage Ports, which are declared only in great years and only when the wines come up to Noval's exacting standards. Even then, the wines selected for the Quinta do Noval Vintage Port blend represent only a small proportion of the total production.

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

After a dry winter, 2018 was marked by a very cold temperatures and high rainfall until mid-summer, and a hot, dry end of summer. Budbreak started late and in good condition. 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. The sanitary state of the grapes was excellent at harvest time. Harvest took place from 5 September to 13 October in good weather conditions, with high temperatures and no rain. It produced high quality wines with good levels of sugar, acidity and phenolic compounds. The Ports are exceptional with remarkable finesse.

Wine Spectator

97

"Juicy and muscular, with a ball of plum paste, warmed fig compote and black currant reduction flavors that need time to unwind. Ample graphite-and-bramble-accented grip underscores the fruit on the finish, while a ganache note finds room to strut its stuff in the end. Should be one of the longer-lived wines of the vintage." - JAMES MOLESWORTH

96

Wine Enthusiast

96

Jeb Dunnuck

95+

Wine Advocate

95

Vinous

IMPORTED BY

VINTUS

WWW.VINTUS.COM