



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Maria Mansa Red

2020



Elegant, fresh and well-balanced, with soft approachable tannins, our Maria Mansa red wine offers delicious notes of red fruits on the palate, typical of the wines from this region, in good harmony with the notes of wood. This balance gives us a high quality wine from the Douro, which is softer and more immediately accessible than the rest of the Noval range, ready for immediate consumption.

年份的天气条件

2020 was marked by two distinct periods. First during winter and up to the end of May, the high rainfall replenished the soil's water reserves. However, the humidity led to some downy mildew attacks that we successfully controlled. Then from June onwards, very hot and dry conditions resulted in low volumes of wines that show great quality and character.

The red wine harvest started on September 1st and ended on September 22nd. Despite the challenging circumstances and a smaller crop than forecasted, both reds and Ports are incredibly concentrated, well-structured and attractive.

As a consequence of the viticultural year, the red wines have high alcohol levels, balanced by the lovely intensity of the ripe fruit.

Touriga Nacional stood out in 2020, making excellent wines that are velvety and floral. Tinto Cão is another variety that excelled: delicate yet drought resistant, it played an important role in the blends.

In the end, the resilience and effort of our team during vintage 2020 were rewarded by wonderful wines with great potential, among the best ever made at the Quinta.

品鉴笔记

Maria Mansa 2020 presents an intense ruby colour. It reveals young, lively aromas, with a mixture of red and wild fruits, all beautifully integrated with subtle oaky notes, which gives it more complexity. On the palate the wine presents a wonderfully balanced structure and body with well-integrated round tannins. Its very noticeable freshness drives it to a long and seductive aftertaste.

Carlos Agrellos, Technical Director



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葡萄品种

Maria Mansa is a blended wine of noble Douro grape varieties: 40% Touriga Francesa, 25% Touriga Nacional, 25% Tinta Roriz, 10% Tinto Cão.

酿造工艺

All the grapes are handpicked and destemmed. The wine is vinified at Quinta do Noval in stainless steel vats at a controlled temperature between 25 and 27°C. The malolactic fermentation is also made in stainless steel vats.

陈酿

The wine is aged for 12 months in 2 or 3 years old French oak barrels, with a capacity of 225 litres.

侍酒温度

16°C-18°C