



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Quinta do Noval Petit Verdot 2021



Petit Verdot is a great variety of strong individual personality and enormous quality potential. Best known for its presence in small proportion in the blends of the great wines of the Médoc. It needs sunshine and heat to ripen fully, and has adapted extremely well to the Douro to produce a varietal wine of exuberant character and individuality.

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

This 2020 has a very deep and dark purple colour. The nose is intense with wild berries and spices aromas. Well carved and polished on the palate, it has a tight structure with immense volume and well-integrated oaky notes. It is a strong wine that combines both freshness and complexity of fruit that gives it a very long finish.

Carlos Agrellos, Technical Director



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葡萄品种

This wine is entirely made with Petit Verdot, from the Quinta do Noval vineyard in the heart of the Douro valley.

酿造工艺

This wine is fermented in stainless steel vats for a period of 8 days, where it then undergoes malolactic fermentation.

陈酿

The wine is aged in French oak barrels of 225 litres for 12 months, with 50% in new barrels and 50% from barrels of one vintage.

侍酒温度

16°C-18°C