



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Quinta do Noval Reserva

2019



Very powerful and structured, it is outstanding for its finesse, a delicate character typical of the Quinta do Noval style. It is derived from a strict selection of the best batches of the Quinta's various indigenous grape varieties. This wine is delicious when young and ages well in the cellar. An authentic wine from the Douro Valley.

年份的天气条件

2019 was marked by a mild winter and generally dry conditions, with almost no rain from May to the end of August. While in many parts of Europe producers faced heatwaves, and although we enjoyed prolonged sunny weather, summer temperatures in the Douro were fortunately lower than usual this year, making the absence of rain easier to bear for the vines. Moreover, low humidity led to low disease pressure in the vineyards and beautiful healthy grapes.

Harvest started on September 9th for the red varieties. Harvesting conditions were ideal, with moderate temperatures and overall dry weather. A small amount of helpful rain fell on September 21st/22nd and later between October 14th and 17th.

Yields were slightly higher than our 10-year average and musts showed great natural acidity and freshness.

We finished harvesting on October 18th after 6 weeks of picking. This was a long harvest, but this is not unusual in the Douro, where the diversity of grape varieties, aspects and altitudes results in different picking times for each specific plot. This diversity represents a challenge for the technical team but also an incredible richness, adding complexity and character to our wines at Quinta do Noval.

品鉴笔记

The wine is powerful and rich with an abundance of fruit. It reveals a remarkable volume and structure followed by a long and fruity finish. This 2019 shows two of our local varieties, Touriga Nacional and Touriga Francesa, at their best.

It is a wine that will improve greatly after some years in the cellar but can also be enjoyed young where it presents all its exuberance.

Carlos Agrellos, Technical Director



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葡萄品种

50% Touriga Nacional, 25% Touriga Francesa, 25% field blend from Quinta do Noval's vineyard.

酿造工艺

This wine is fermented in stainless steel vats for a period of 10 days, where it then undergoes malolactic fermentation for 3 weeks.

陈酿

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

侍酒温度

16°C-18°C

葡萄酒理化分析

Alcohol: 14.5%

Residual sugar: 0.6g/dm³

Total acidity: 6.1g/dm³

pH: 3.42