



# QUINTA DO NOVAL

FINE PORTS SINCE 1715

## Vintage Port

### 2013



THE SUPREME EXPRESSION OF THE TERROIR OF QUINTA DO NOVAL

Quinta do Noval Vintage Port is characterised by its purity of fruit and a fine, 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 characterise our great Vintage Ports, which are declared only in great years (3 or 4 years in a decade) 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 our total production.

#### 年份的天气条件

A cool and wet spring preceded a dry hot summer, with virtually no rain. These climatic conditions conditioned the evolution of the vegetative cycle, resulting in a low production year and delaying ripening in the vineyards by 10 days.

We started picking on September 10th, with grapes in perfect health and maturation that produced musts of extremely high quality. The wines that make up our 2013 Vintage Port were made from grapes harvested in this initial period.

Subsequently it rained between September 27th and October 3rd, which increased the moisture content to 80 or 90%, leading to favourable conditions for the emergence of botrytis, so we had to accelerate the pace to harvest the grapes in healthy condition. Good wines were made in this latter period, but the outstanding lots were produced in the earlier part of the harvest.

#### 品鉴笔记

"Lovely dark purple colour, seductive Douro wild flower aromas and purity of fruit make this fine and delicate Vintage 2013 a typical example of the Noval expression."

António Agrellos, Technical Director

#### 葡萄品种

Touriga Nacional, Touriga Franca, Tinto Cão

#### 酿造工艺

Grapes are trodden by foot to obtain the must, then during fermentation macerate to obtain the best possible extraction in the lagares, the traditional stone vats from the Quinta.



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#### 陈酿

It is matured for 18 months in wooden casks in the air-conditioned cellars of the Quinta, at the demarcated region of the Douro Valley before bottling.

95/100 pts - eRobertParker.com

M. Squires

95/100 pts - Wine Spectator

94/100 pts - James Suckling

Wow. [...] It lasts for minutes. Very few declared this as a vintage but Noval decided to make a tiny amount. And they certainly made the right decision.

94/100 pts - Jamie Goode

