



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Cedro do Noval White

2018



Named after the emblematic cedar tree that dominates Quinta do Noval's terrace, Cedro do Noval is an authentic expression of the Douro. It is made using carefully selected grapes grown on the highest steeply terraced vineyards of Quinta do Noval, in the heart of the Douro Valley, in Northern Portugal.

CHARACTERISTICS OF THE VINTAGE

After a dry winter, 2018 was marked by very cold temperatures and high rainfall until mid-summer, and a hot, dry end of summer. Budbreak started late in good conditions.

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.

Grape soundness was excellent at harvest time.

TASTING NOTES

Cedro do Noval white 2018 presents a clear light golden color. The aroma is intense, fresh, slightly mineral with layers of fruit and floral notes. On the palate it is full and reveals all its freshness through a balanced acidity and a long aftertaste.

Carlos Agrellos, Technical Director

VINIFICATION

The fermentation is done in French oak barrels, with 20% of new barrels, for a period of 21 days. No malolactic fermentation.

MATURING

The wine is aged in French oak barrels, with 20% of new barrels, for about 6 months. Bâtonnage was done once a week for 3 months.

SERVING TEMPERATURE

9°C-11°C