



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Cedro do Noval White

2020



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

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.

TASTING NOTES

Cedro do Noval white 2020 reveals a light crystalline golden colour. The nose combines perfectly fruity, floral and mineral aromas. The palate is crisply fresh. The fruity aromas along with vanilla note make this wine more complex and wide. It is unctuous, fresh, long and full.

Carlos Agrellos, Technical Director

VINIFICATION

Fermentation took place in French oak barrels for a period of 20 days at temperatures controlled between 16 and 18°C. No malolactic fermentation.

MATURING

The wine was aged in French oak barrels, with 30% of new barrels, for about 6 months. Bâtonnage was done once a week for 3 months.

SERVING TEMPERATURE

9°C-11°C