



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Cedro do Noval White

2021



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

The viticultural year began with a fairly wet winter followed by mild temperatures leading into spring. These two conditions led to an early budburst in March. April provided us with regular rainy spells that positively replenished the soil water reserves.

Flowering occurred quite early in the beginning of May that led us to expect an early harvest. June was a difficult month, very hot and humid, where regular thunderstorms and hail affected the region. Quinta do Noval was thankfully spared from that inclement weather.

July's mild weather started to shape the character of this harvest because it contrasted completely to last year's record setting temperatures during the same month. The mild conditions continued into August and led to a slow homogeneous ripening of the grapes and noticeably less dehydration than in 2020.

TASTING NOTES

Cedro do Noval white 2021 reveals a bright crystalline colour. The nose combines perfectly fruity, floral and mineral aromas. The palate is crisply fresh. The fruity aromas along with spicy note make this wine more complex and wide. It is unctuous, fresh, long and full.

Carlos Agrellos, Technical Director

VINIFICATION

All the varieties are destemmed and lightly crushed before pressing. The wines are fermented in stainless steel tanks with the exception of the Viosinho that is fermented in 225 litres second year French oak barrels totaling 18% of the wine. The goal is to keep the fine varietal aromatics of the other varieties and use the Viosinho for structure. No malolactic fermentation.



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MATURING

The wine was aged in 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

