



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Cedro do Noval White

2022



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 indigenous white grape varieties, mainly from the Quinta do Noval vineyard, in the heart of the Douro Valley in Northern Portugal.

CHARACTERISTICS OF THE VINTAGE

2022 will stand out as a remarkably dry year with weather conditions unprecedented in our region. The dry conditions throughout the season along with low water reserves restricted the vines' growth which in turn produced smaller bunches with smaller berries.

We experienced hardly any vine related diseases. The year also illustrated the remarkable resilience of the Douro vineyards and varieties. The viticultural conditions were so unexpected that nobody knew how the grapes would react.

With that in mind we started to harvest our white grapes for Cedro do Noval on the 25th of August and finished this white harvest on 21st September. The principal white grape varieties, Viosinho and Gouveio were in perfect condition and showed no signs of scalding.

The resulting wines show good character, balanced acidity and beautiful floral and fruity aromas.

TASTING NOTES

Cedro do Noval white 2022 presents a very fresh nose with intense floral notes and fruit of white pulp. Citrous notes and rock rose resin add to the complexity. Very elegant on the palate with balance and poise. Vibrant freshness and good acidity give the wine a long and intense finish.

Carlos Agrellos, Technical Director

GRAPE VARIETIES

Cedro do Noval is a blended wine using noble white grape varieties of the Douro Valley: 46% Viosinho, 17% Gouveio, 14% Rabigato, 13% Fernão Pires, 7% Códega de Larinho, 3% Arinto.



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VINIFICATION

All the varieties are destemmed and lightly crushed before the initial pressing. The wines are mostly fermented in stainless steel vats with the exception of some Viosinho and Gouveio that are fermented in 225 litre French oak barrels totaling 20% of the wine. 16% of this oak is new. The goal is to keep the fine varietal aromatics of the varieties and use the wines fermented in barrel for structure. No malolactic fermentation.

MATURING

The wines in barrel are bâtonnaged three times per week during the first month after completing the alcoholic fermentation. After that just once a week for another three months. The total time in barrel is therefore five months. 80% stainless steel vats, 16% new oak, 4% second year oak.

SERVING TEMPERATURE

9°C-11°C

WINE ANALYSES

Alcohol: 13%
Residual sugar: 0.6g/dm³
Total acidity: 5.9g/dm³
pH: 3.12