



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Cedro do Noval Red

2016



Named after the emblematic cedar tree that dominates Quinta do Noval's terrace, Cedro is an authentic expression of the Douro. Principally made up of Portuguese varieties, it also contains Syrah, which rounds out the fruit and gives the wine tremendous charm and accessibility.

CHARACTERISTICS OF THE VINTAGE

2016 was a year of extremes: a warm winter with high rainfall, at 618 mm twice as much as in an average year. After a wet spring, summer was very hot and dry, with some peaks of heat in August and September.

By the end of August, the harvest looked extremely good, in excellent sanitary condition, but ripening began to slow down due to the very hot and dry conditions.

Fortunately 17 mm of much needed rain fell on 13th September, and maturation continued in ideal conditions from this point onwards.

TASTING NOTES

Cedro do Noval Tinto 2016 has a dense and opulent red color. The nose reveals spicy aroma, followed by chewy flavors of chocolate, and dark plum. A firm acidity on the palate, slightly smoky finish which enhances the purity and the freshness of the fruit.

Carlos Agrellos, Technical Director

VINIFICATION

The wine is vinified in stainless steel vats for a period of 7 days, where it then undergoes malolactic fermentation.

MATURING

The wine is aged during 10 months in French oak barrels, 12% in new barrels.



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Cedro do Noval Red

2016

SERVING TEMPERATURE

16°C-18°C

TERROIR

Cedro do Noval is a blended wine including Syrah and the noble grape varieties of the Douro Valley. We planted our first Syrah grapes in 2000. Syrah adapts perfectly to the Douro and expresses the characteristics of the soil rather than its specific varietal flavour.

