



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Cedro do Noval Red

2019



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

2019 was marked by a mild winter and generally dry conditions, with almost no rain from May to the end of August. While in many parts of Europe producers faced heatwaves, and although we enjoyed prolonged sunny weather, summer temperatures in the Douro were fortunately lower than usual this year, making the absence of rain easier to bear for the vines. Moreover, low humidity led to low disease pressure in the vineyards and beautiful healthy grapes.

TASTING NOTES

Cedro do Noval 2019 reveals an intense nose with floral and ripe red fruits aromas, as well as beautiful wooden notes associated with spices and dark chocolate. In the mouth it is concentrated, the fruit notes are expressive and the freshness is very evident. It has a long and complex aftertaste with tannins that balance the wine very well. Although delicious to drink now, this wine has an excellent cellaring potential.

Carlos Agrellos, Technical Director

VINIFICATION

The grape varieties are fermented separately in stainless steel vats for a period of 7 days, where they then undergo malolactic fermentation.

MATURING

The grape varieties are also aged separately during 11 months in wooden barrels, 15% in new French oak barrels of 225 litres. They are blended one month before bottling.



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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.

