



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Cedro do Noval Red 2020



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

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 2020 reveals a deep colour. The nose is intense with fruity aromas especially of ripe red fruits, as well as beautiful wooden notes associated with spices and dark chocolate. On the palate, 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 in French oak barrels of 225 litres for 10 months, 10% in new barrels, 60% from barrels of one vintage, 30% from barrels of two vintages. 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.

