



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Cedro do Noval Red

2021



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

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, which 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.

We started to harvest our red grapes on the 26th of August. The first wines made showed intense fruitiness and crispy acidity. Then came a series of heavy rainfalls on the 2nd, 13th and 24th of September. We suspended the picking for three days after the first two rains to allow the grapes to resume their ripening. We observed a positive phenolic development in all the grape varieties as the sunny weather and mild temperatures kicked in for the rest of the month. The usual spike in sugar readings never really occurred so we stretched the harvest as far as possible to allow all of our plots to ripen. We finally finished picking on the 8th of October under clear skies and moderate temperatures.

Overall it can be said that the quality of the wines made is very good throughout. The dry reds show deeply concentrated colour, moderate alcohol content, good structure and nervy acidity.

TASTING NOTES

Cedro do Noval 2021 shows a very dark colour and intensity on the nose, evident notes of wild berries and spices. Well carved and polished on the palate, it shows a tight structure with great volume and well-integrated oak notes. A strong wine that combines both freshness and purity of fruit that gives it a very long finish.

Carlos Agrellos, Technical Director



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GRAPE VARIETIES

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. 40% Touriga Nacional, 20% Syrah, 15% Field Blend, 15% Touriga Francesa, 10% Tinta Roriz.

VINIFICATION

The grape varieties are fermented separately in stainless steel vats for a period of 8 days, where they then undergo malolactic fermentation.

MATURING

100% of the grape varieties are aged in wood for 12 months, 10% in new French oak 225 litre barrels, 10% from barrels of one vintage, 80% from barrels of two vintages.

SERVING TEMPERATURE

16°C-18°C

WINE ANALYSES

Alcohol: 14.5%
Residual sugar: 0.76/dm³
Total Acidity: 5.8g/dm³
pH: 3.48