



# QUINTA DO NOVAL

FINE PORTS SINCE 1715

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## Colheita 2007

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Quinta do Noval Colheita is a rare Port produced in small quantities. It is a dated Tawny Port.

Each Colheita takes its personality from the Quinta do Noval terroir and from the vintage, like our Vintage Port, but aged in barrels until bottling.

### CHARACTERISTICS OF THE VINTAGE

The weather in 2007 was nicely balanced between rainfall in spring and slightly cool summer nights. It was an exceptional year with very specific characteristics. In particular, the winter rains that were abundant, followed by a relatively mild summer, with beautiful sunny days followed by cool nights, thus providing ideal conditions for optimal ripening of the grapes. Sugars came from slow ripening of the grapes.

With the exception of two rainy days towards the end of September, the harvest took place in magnificent sunshine and the grapes were in perfect condition.

Fermentations were slower than usual and easy to control. The first tastings revealed wines marked by elegance, finesse and outstanding balance. Overall the 2007 Ports presented phenomenal balance, richness and grip.

### TASTING NOTES

"Quinta do Noval 2007 Colheita reveals a lovely amber colour with a darker tawny core. Very intense and concentrated on the nose, it presents a harmonious and rich mix of aromas. Spicy and liquorice notes come together with toasted almond and younger fruity flavours. Some citrus notes then appear combined with its minerality and velvety texture giving a very lively wine. This 2007 Colheita is wonderful and seductive to drink now."

Carlos Agrellos, Technical Director

### BLEND

Touriga Nacional, Touriga Francesa, Tinto Cão and Sousão from Quinta do Noval's vineyard.

### VINIFICATION

The grapes were trodden by foot and fermented in the traditional lagares of the Quinta, where a disciplined and intense treading is fundamental for a good final result.



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### MATURING

The Colheitas are aged in old barrels called cascos, with a capacity of 640 litres, until the moment of bottling.

### SERVING TEMPERATURE

9-14°C

### PRODUCING A VINTAGE OLD TAWNY

In exceptional years, certain lots of wine with great ageing potential are set aside to be aged in casks to become a Colheita, a dated Tawny Port. When we feel the wine is ready, usually after about 15 years, we will bottle some of this wine and offer it for sale. This 2007 Colheita was first bottled in 2021. The rest of our stocks of Colheita 2007 will continue to age in barrels for further bottlings in the future, when we consider the time to be right.

