



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Late Bottled Vintage 2016



Noval Late Bottled Vintage is elaborated exactly like a Vintage Port and made exclusively from the Douro Valley's noble grape varieties. Its main difference is the ageing time: four years in large wooden casks instead of the two years typical for Vintage Ports. It is a complex LBV with intense aromas of black fruits. This filtered Port can be enjoyed now but will age magnificently in bottle.

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.

VINIFICATION

Grapes were trodden by foot to obtain the must, then they macerate in the "lagares", the traditional stone vats from the Quinta to obtain the best possible extraction. The fermentation lasted for 3 days.

MATURING

The wine matured 4 years in large wooden casks called tonéis, instead of 2 years for a Classic Vintage. This explains its name, "Late Bottled Vintage". The wood that is used has over 30 years of age so that no wood flavours are transmitted to the wine.

SERVING TEMPERATURE

Serve at 10-14°C.