



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Late Bottled Vintage Unfiltered 2013



This wine is a remarkable example of the Noval style. Treated exactly like a Vintage Port with only noble grape varieties from the Quinta, trodden by foot and unfiltered. Its main difference is that it is aged for five years in casks instead of the two years typical of Vintage Ports. Definitely an LBV with a difference, with fine structured tannins, great freshness and purity of fruit. It is delicious to drink today, but will age beautifully in its bottle.

OUR DIFFERENCE

An unfiltered Late Bottled Vintage made only with grapes from our vineyard, trodden by foot in the Quinta do Noval « lagares ».

CHARACTERISTICS OF THE VINTAGE

A cool and wet spring preceded a dry hot summer, with virtually no rain. These climatic conditions conditioned the evolution of the vegetative cycle, resulting in a low production year and delaying ripening in the vineyards by 10 days.

We started picking on September 10th, with grapes in perfect health and maturation that produced musts of extremely high quality. Subsequently it rained between September 27th and October 3rd, which increased the moisture content to 80 or 90 %, leading to favourable conditions for the emergence of botrytis, so we had to accelerate the pace to harvest the grapes in healthy condition. Good wines were made in this latter period, but the outstanding lots were produced in the earlier part of the harvest.

TASTING NOTES

"This unfiltered LBV presents a deep ruby colour and has an intense and elegant aroma. It is a very rich wine presenting ripe black fruits and spices. Fine but solid tannins give the wine its structure of great amplitude and a long and flavourful aftertaste. It is made to be enjoyed as soon as it is bottled."

Carlos Agrellos, Technical Director

BLEND

Touriga Nacional; Touriga Franca; Tinta Roriz; Tinto Cão; Sousão

VINIFICATION

Grapes were trodden by foot to obtain the must, then during fermentation macerate to obtain the best possible extraction in the "lagares", the traditional stone vats from the Quinta.



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MATURING

The wine matures 5 years in oak casks instead of 2 years for a Classic Vintage. This explains its name, "Late Bottled Vintage". Longer maturing in casks helps provide a smoother wine and gives it its very approachable style, ready to drink as soon as it is bottled.

SERVING TEMPERATURE

15°-17°C

WHERE THE GRAPES COME FROM

All the grapes come from the Quinta do Noval vineyard, in Pinhão - the heart of the Douro valley.

BOTTLING DATE

This unfiltered LBV from the harvest 2013 was bottled in December 2018.