



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Late Bottled Vintage Unfiltered 2014

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

The heavy rainfall that we had in 2013/2014, well distributed throughout the year, reasonable temperatures in winter and a fresh month of August, enabled the vines to maintain a healthy appearance, with lots of leaves throughout the cycle, which protected the grapes from the peaks of heat during the summer, safeguarding the health of the bunches. At the end of August, the harvest was looking wonderful, with beautiful healthy grapes and an excellent sugar and acidity balance, ideal for making great Port.

TASTING NOTES

This unfiltered LBV presents a deep ruby colour and has an intense and elegant aroma. Great aromatic richness and a mouthful of ripe black fruits and spices. It has fine but solid tannins that gives it a structure of great amplitude and a long and flavourful finish. It is made to be enjoyed as soon as it is bottled.

Carlos Agrellos - Technical director - 2020

VINIFICATION

Grapes were trodden by foot in the "lagares", the traditional stone vats from the Quinta, to obtain the must. Then they are macerated during fermentation to obtain the best possible extraction of the polyphenolic compounds. Short fermentation cycle of 3 days. Fermentation lasted 3 days.





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MATURING

The wine matures 5 years in Portuguese oak and Chestnut 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.

This unfiltered LBV from the harvest 2014 was bottled in April 2020.

SERVING TEMPERATURE

15-17°C

