



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Late Bottled Vintage Unfiltered 2017



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

2017 was characterised by a cold, dry winter followed by an exceptionally hot and dry spring and summer. Apart from heavy rainfall (25 mm) on 6 July at Quinta do Noval, only 300 mm of rain fell since November 2016.

June was the hottest month since 1980, with temperatures reaching 42-44°C in the Douro Valley during a heat wave lasting from 7 to 24 June. Due to these extreme weather conditions, all phases of the vine's growth were 15 to 20 days early compared to 2016.

The vines weathered the shortage of water and the high temperatures well. At the end of August the harvest looked very promising, with excellent sanitary conditions.

TASTING NOTES

Quinta do Noval's 2017 Late Bottled Vintage is a testament to the exceptional quality of the 2017 harvest. This is a solid, well-crafted wine with a rich and generous character, offering impressive power and density for an LBV. It showcases vibrant black currant, blackberry, plum, and black cherry notes, complemented by a touch of spice and chocolate powder. The palate concludes with a sweet, smooth, and full finish, while the wine's structure hints at excellent aging potential in the bottle.

Carlos Agrellos - Technical director - 2024



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BLEND

Touriga nacional 0%, Touriga franca 0%, Tinta roriz 0%, Tinto cão 0%, Vinhão 0%

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. Fermentation lasted 3 days.

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 2017 was bottled in July 2022.

SERVING TEMPERATURE

15-17°C

TERROIR

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