



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Maria Mansa White

2020



Maria Mansa is produced by Quinta do Noval from carefully selected grapes originated from the highest areas of the Demarcated Region of the Douro, which are more favourable to the production of white wines.

CHARACTERISTICS OF THE VINTAGE

2020 was marked by two distinct periods. First during winter and up to the end of May, the high rainfall replenished the soil's water reserves. However, the humidity led to some downy mildew attacks that we successfully controlled. Then from June onwards, very hot and dry conditions resulted in low volumes of wines that show great quality and character.

TASTING NOTES

Maria Mansa white 2020 combines the fruit and freshness provided by the unique character of Douro terroir and its traditional regional varieties. The wine presents a clear, bright and beautiful tone. Intense aromas with prominent notes of white, tropical and citrus fruit. On the palate, the wine has a vibrant yet well-integrated acidity followed by further citrus and floral notes. Crisp and long aftertaste.

Carlos Agrellos, Technical Director

VINIFICATION

90% of the wine is fermented in stainless steel vats,

10% is fermented in seasoned French oak barrels for a period of 20 days. No malolactic fermentation.

MATURING

90% of the wine is aged in stainless steel vats, to keep its aromatic purity,

10% is aged in seasoned French oak barrels, with a bâtonnage done once a week for 3 months.

SERVING TEMPERATURE

9°C-11°C