



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Maria Mansa Red

2017



Elegant, fresh and well-balanced, with soft approachable tannins, our Maria Mansa red wine offers delicious notes of red fruits on the palate, typical of the wines from this region, in good harmony with the notes of wood. This balance gives us a high quality wine from the Douro, which is softer and more immediately accessible than the rest of the Noval range, ready for immediate consumption.

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

Maria Mansa always combines the fruit and freshness provided by our excellent grapes and a contemporary vinification that extracts the unique character of the Douro "terroir" and its traditional regional varieties. This 2017 vintage expresses elegant fruity notes and a smooth but well-balanced structure.

Carlos Agrellos, Technical Director

VINIFICATION

The wine is vinified at Quinta do Noval in stainless steel vats at a controlled temperature between 25 and 27°C. All the grapes are destemmed and the malolactic fermentation is also made in stainless steel vats.



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MATURING

The wine is aged in seasoned French oak barrels for 10 months.

SERVING TEMPERATURE

16°C-18°C

