



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Maria Mansa Red

2019



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

2019 was marked by a mild winter and generally dry conditions, with almost no rain from May to the end of August. While in many parts of Europe producers faced heatwaves, and although we enjoyed prolonged sunny weather, summer temperatures in the Douro were fortunately lower than usual this year, making the absence of rain easier to bear for the vines. Moreover, low humidity led to low disease pressure in the vineyards and beautiful healthy grapes.

TASTING NOTES

Maria Mansa 2019 presents an intense ruby colour. It reveals young, lively aromas, with a mixture of red and wild fruits, all beautifully integrated with some oaky notes, which gives it more complexity. On the palate the wine presents a wonderfully balanced structure and body with well-integrated round tannins. Its very noticeable freshness drives it to a long and seductive aftertaste.

Carlos Agrellos, Technical Director

VINIFICATION

All the grapes are handpicked and destemmed.

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

MATURING

The wine is aged for 12 months in French oak barrels of 2 or 3 vintages.

SERVING TEMPERATURE

16°C-18°C