



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Maria Mansa Red

2021



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

The viticultural year began with a fairly wet winter followed by mild temperatures leading into spring. These two conditions led to an early budburst in March. April provided us with regular rainy spells that positively replenished the soil water reserves.

Flowering occurred quite early in the beginning of May that led us to expect an early harvest. June was a difficult month, very hot and humid, where regular thunderstorms and hail affected the region. Quinta do Noval was thankfully spared from that inclement weather.

July's mild weather started to shape the character of this harvest because it contrasted completely to last year's record setting temperatures during the same month. The mild conditions continued into August and led to a slow homogeneous ripening of the grapes and noticeably less dehydration than in 2020.

TASTING NOTES

This wine is balanced, fresh and expressive. It shows a dark colour and offers a delicious aromatic profile. On the palate, this wine is well-structured, with a good acidity and bright fruit flavours, followed by a long aftertaste.

Carlos Agrellos, Technical Director

VINIFICATION

The wine is vinified at Quinta do Noval in stainless steel vats for 7 days, followed by malolactic fermentation.



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MATURING

The wine is aged for 10 months in French oak barrels of 225 litres, 5% in new barrels.

SERVING TEMPERATURE

16°C-18°C