



# QUINTA DO NOVAL

FINE PORTS SINCE 1715

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## Quinta do Noval Petit Verdot 2016

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Petit Verdot is a great variety of strong individual personality and enormous quality potential. Best known for its presence in small proportion in the blends of the great wines of the Médoc. It needs sunshine and heat to ripen fully, and has adapted extremely well to the Douro to produce a varietal wine of exuberant character and individuality.

### CHARACTERISTICS OF THE VINTAGE

2016 was a year of extremes: a warm winter with high rainfall, at 618 mm twice as much as in an average year. After a wet spring, summer was very hot and dry, with some peaks of heat in August and September. By the end of August, the harvest looked extremely good, in excellent sanitary condition, but ripening began to slow down due to the very hot and dry conditions.

Fortunately 17 mm of much needed rain fell on 13th September, and maturation continued in ideal conditions from this point onwards.

### TASTING NOTES

This wine presents a dark color that transmits power through the wine. The nose is very expressive with tight aromas of wild berries. Very good woody aromas backed by a strong tannic backbone. It will improve in bottle for many years.

Carlos Agrellos, Technical Director

### VINIFICATION

The fermentation takes place in stainless steel vats for a period of 8 days, where it then undergoes malolactic fermentation.

### MATURING

The wine is aged in wooden barrels for 10 months, with 40% in new French oak barrels.

### SERVING TEMPERATURE

16°C-18°C