



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Quinta do Noval Petit Verdot 2018



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

After a dry winter, 2018 was marked by very cold temperatures and high rainfall until mid-summer, and a hot, dry end of summer. Budbreak started late in good conditions.

Following a long, summery period, high temperatures and water stress were optimum for the anthocyanic richness of the skins and ideal ripening of the grapes.

Grape soundness was excellent at harvest time.

TASTING NOTES

Very dark colour that transmits power through the wine. The nose is very expressive with tight aromas of wild berries. On the palate, very well-integrated oaky aromas backed by a strong tannic backbone. Tremendous long finish. This wine 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 12 months, with 30% in new French oak barrels of 225 litres.

SERVING TEMPERATURE

16°C-18°C