



# QUINTA DO NOVAL

FINE PORTS SINCE 1715

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## Quinta do Noval Reserva 2018

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Very powerful and structured, it is outstanding for its finesse, a delicate character typical of the Quinta do Noval style. It is derived from a strict selection of the best batches of the Quinta's various indigenous grape varieties. This wine is delicious when young and ages well in the cellar.

An authentic wine from the Douro Valley.

### 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

Dark, dense and opaque in colour. Intense fruit of blueberries and raspberries, bread dough, pastry and spices. It reveals mineral hints, with well integrated barrel notes of dark chocolate. Very good tannins and finesse.

Carlos Agrellos, Technical Director

### VINIFICATION

This wine is fermented in stainless steel vats for a period of 15 days, where it then undergoes malolactic fermentation.

### MATURING

The wine is aged in wooden barrels for 12 months, with 50% in new French oak barrels of 225 litres.

### SERVING TEMPERATURE

16°C-18°C