



# QUINTA DO NOVAL

FINE PORTS SINCE 1715

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## Quinta do Noval Reserva Vinho Branco 2021

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Rich and structured, it is outstanding for its finesse with an intense character typical of a magnificent plot full of garrigue flowers. It is derived from a strict selection of the best batches of the Quinta's various indigenous grape varieties.

An authentic white wine from the Douro Valley.

### 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

The wine is powerful and rich with an abundance of fruit and floral aromas like the *Dittrichia Viscosa* that grow between the row of vines. It reveals a remarkable volume and structure followed by a long and fresh finish. This 2021 shows two of our white local varieties, Viosinho and Gouveio, at their best.

Carlos Agrellos, Technical Director

### VINIFICATION

The two varieties are destemmed and lightly crushed before pressing. This wine is fermented in French oak barrels, 50% in new barrels and 50% from barrels of two vintages, with a bâtonnage done 3 times a week.



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### **MATURING**

The wine is aged in wooden barrels for 5 months, with 50% in new French oak barrels of 225 litres.

### **SERVING TEMPERATURE**

9°C-11°C

