



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Quinta do Noval Reserva Vinho Branco 2022



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

2022 will stand out as a remarkably dry year with weather conditions unprecedented in our region. The dry conditions throughout the season along with low water reserves restricted the vines' growth which in turn produced smaller bunches with smaller berries.

We experienced hardly any vine related diseases. The year also illustrated the remarkable resilience of the Douro vineyards and varieties. The viticultural conditions were so unexpected that nobody knew how the grapes would react.

TASTING NOTES

The Quinta do Noval Reserva white shows great harmony with elegant floral, herbaceous, citrus and lovely oaky notes. Tremendously linked to its terroir, the aromatic expression of the wine reflects the natural floral environment that grows alongside the vines. It has a lovely structure, round and fresh and a very long finish. Certainly a wine with the capacity to age in bottle.

Carlos Agrellos, Technical Director

VINIFICATION

The two varieties are destemmed and lightly crushed before pressing. All the wine is fermented in French oak barrels, 43% new and the rest second year. No malolactic fermentation.



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MATURING

The wines in barrel are bâtonnaged three times per week during the two months after completing the alcoholic fermentation. After that just once a week for another three months. The total time in barrel is therefore six months. 43% new french oak barrels, 57% second year french oak barrels.

SERVING TEMPERATURE

9°C-11°C

