



# QUINTA DO NOVAL

FINE PORTS SINCE 1715

## Quinta do Noval Reserva Vinho Branco 2022



Rich and structured, the Reserva Branco is derived from a strict selection of the best batches of the Quinta's various indigenous grape varieties. It has a remarkable floral aromatic intensity, evocative of wild Douro Garrigue flowers and herbs.

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.

With that in mind we started to harvest our white grapes for Quinta do Noval Reserva Branco on the 22nd of August and finished this white harvest on 24th August. The principal white grape varieties, Viosinho and Gouveio were in perfect condition and showed no signs of scalding.

The resulting wines show good character, balanced acidity and beautiful floral and fruity aromas.

### 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

### GRAPE VARIETIES

52% Gouveio, 48% Viosinho from Quinta do Noval's vineyard.

### 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

### WINE ANALYSES

Alcohol: 13%

Residual sugar: 0.6g/dm<sup>3</sup>

Total acidity: 6.4g/dm<sup>3</sup>

pH: 3.09

