



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Quinta do Noval Syrah

2016



"I am always ready to try grape varieties from other parts of the world. I simply feel it essential that they adjust well to their new environment and integrate as if they were Douro grapes. As it happens, Syrah adapts perfectly. It expresses a personality here that is strongly marked by the Douro Valley rather than that of varietal Syrah."

Christian Seely

CHARACTERISTICS OF THE VINTAGE

2016 was a year of extremes: a warm winter with high rainfall, at 618 mm twice as much as in an average year. After a wet spring, summer was very hot and dry, with some peaks of heat in August and September.

By the end of August, the harvest looked extremely good, in excellent sanitary condition, but ripening began to slow down due to the very hot and dry conditions.

Fortunately 17 mm of much needed rain fell on 13th September, and maturation continued in ideal conditions from this point onwards.

TASTING NOTES

This wine offers a fine balance and a fine texture with peppery notes. Cherry, mineral and spice aromas flood the midpalate, with notes of mocha, and dark chocolate on the finish. Exceptional balance and poise.

Carlos Agrellos, Technical Director

VINIFICATION

The fermentation takes place in stainless steel vats for a period of 10 days, where it then undergoes malolactic fermentation.

MATURING

The wine is aged in wooden barrels for 10 months, with 20% in new French oak barrels.

SERVING TEMPERATURE

16°C-18°C