



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Quinta do Noval Syrah

2018



"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

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.

The harvest took place from 5 September to 13 October in good weather conditions, with high temperatures and no rain. It produced high quality wines with good levels of sugar, acidity and phenolic compounds.

All the wines produced that year are essentially very good, even excellent.

TASTING NOTES

Violet in colour, the nose is very intense with aromas of cassis, bergamot, orange and wild flowers. On the palate, it is fruity, fresh, round with polished tannins giving a pleasant texture. The finish is strong.

Carlos Agrellos, Technical Director

GRAPE VARIETIES

This wine is entirely made with Syrah, from the Quinta do Noval vineyard in the heart of the Douro valley.

VINIFICATION

This wine is fermented in stainless steel vats for a period of 7 days, where it then undergoes malolactic fermentation.



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MATURING

The wine is aged in wooden barrels for 10 months, with 36% in new French oak barrels of 225 litres.

SERVING TEMPERATURE

16°C-18°C

WINES ANALYSES

Alcohol: 14.5%

Residual sugar: 0.60g/dm³

Total acidity: 5.50g/dm³

Ph: 3.59