



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Quinta do Noval Touriga Nacional 2016



Intense and concentrated, with fine tannic structure, Touriga Nacional is distinguished by its delicacy, a characteristic of the Quinta do Noval style. It is the product of a strict selection from the best lots produced by our Quinta in any given year.

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 presents a purple color. The nose reveals very intense aromas of cassis, bergamot, orange and wild flowers. On the palate, it is fresh, with polished tannins, a silky texture and a strong finish.

Carlos Agrellos, Technical Director

VINIFICATION

The fermentation takes place in stainless steel vats for a period of 12 days, where it then undergoes malolactic fermentation.

MATURING

The wine is aged in wooden barrels for 10 months, with 35% in new French oak barrels.

SERVING TEMPERATURE

16°C-18°C