



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Quinta do Noval Touriga Nacional 2020



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

2020 was marked by two distinct periods. First during winter and up to the end of May, the high rainfall replenished the soil's water reserves. However, the humidity led to some downy mildew attacks that we successfully controlled. Then from June onwards, very hot and dry conditions resulted in low volumes of wines that show great quality and character.

TASTING NOTES

Very dark colour that transmits power through the wine. The nose is expressive with tight aromas of wild berries and violets combined with slightly peppery notes and hints of chocolate. On the palate, the very nice and integrated woody notes are combined with a strong tannic structure. It is a very expressive varietal wine that will improve in bottle for many years.

Carlos Agrellos, Technical Director

VINIFICATION

The fermentation takes place in stainless steel vats for a period of 8 days, where it then undergoes malolactic fermentation.

MATURING

The wine is aged in French oak barrels of 225 litres for 12 months, with 20% in new barrels, 60% from barrels of one vintage and 20% from barrels of two vintages.

SERVING TEMPERATURE

16°C-18°C