




QUINTA DO NOVAL

FINE PORTS SINCE 1715

Vintage Port 2017

Douro Valley, Portugal

ESTATE

One of the oldest port houses, Quinta do Noval is also arguably the greatest. It is unique among top port houses in that most of the ports are made from estate-grown fruit and, notably, all of the vintage Noval wines are from the single Quinta do Noval vineyard.

WINE

Quinta do Noval Vintage Port is characterized by its purity of fruit and a fine and delicate quality that is typical of the wines of the property in general but which finds its most remarkable and enduring expression in the Vintage Ports. Equilibrium, harmony, finesse and elegance characterize the great Vintage Ports, which are declared only in great years and only when the wines come up to Noval's exacting standards. Even then, the wines selected for the Quinta do Noval Vintage Port blend represent only a small proportion of the total production.

VINEYARD

The wine is produced exclusively from selected plots at the Quinta, from a blend of These higher quality varieties are planted throughout the vineyard due to the major re-planting project of the early 1990s. At this age, the fruit at the estate is entering the prime of quality.

Farming: These vineyards are farmed sustainably.

Grape Varieties: Touriga Nacional, Touriga Franca, Tinto Cão, Sousão and Tinta Roriz

WINEMAKING

Fermentation: The grapes were fermented in the traditional stone "lagares" of the Quinta, with temperature control at 82°F. Grapes were trodden by foot to obtain the must, then macerated during fermentation to obtain the best possible extraction.

Aging: The wine was aged for 18 months in wooden barrels in the air-conditioned cellars of the Quinta.

Alcohol: 19.5%

VINTAGE

2017 was characterized by a cold, dry winter followed by an exceptionally hot and dry spring and summer. Apart from heavy rainfall (25mm) on July 6, only 300ml of rain fell since November 2016. June was the hottest month since 1980, with temperatures reaching 104-111°F in the Douro Valley during a heat wave lasting from June 7 – 24. Due to these extreme weather conditions, all phases of the vine's growth were 15 – 20 days early compared to 2016. The vines weathered the shortage of water and the high temperatures well. At the end of August the harvest looked very promising, with excellent sanitary conditions. Harvest started much earlier than usual due to the weather: from August 17 for the white wines and August 21 for the reds and the Ports, lasting until September 28, with high temperatures and a total absence of rain.



JAMES SUCKLING

"Big grip in this wine with dark blackberries, blueberries and floral notes. Fine tannins. Ripe but sweet and pretty. Shows a lovely finish."