



QUINTA DO NOVAL

FINE PORTS SINCE 1715

QUINTA DO NOVAL 40YO TAWNY PORT

Quinta do Noval

Quinta do Noval lies in the heart of the Douro valley where great Port wines have been produced since 1715. Noval is unique among the great traditional Port houses in its emphasis on the importance of the vineyard.

“Our aim is to continue to produce exceptional wines with the signature of Quinta Do Noval, which are the harmonious expression of the individual character of this great vineyard terroir.” – Christian Seely



Viticulture

The grapes for Noval 40yo Tawny are harvested 100% from Quinta do Noval, Pinhao. The domain of 145 hectares which dominates the Pinhão Valley constitutes the heart and soul of Quinta do Noval. The soil is made up of schistous rock, which makes work in the vineyard particularly difficult. Since 1994, Quinta do Noval has replanted 100 hectares of the domain with the noble grape varieties of the Douro, adapting pruning methods to suit each parcel. The parcels have been replanted in single grape variety plots, the varieties chosen to suit each individual parcel of land.

Vinification

The grapes are foot trodden and fermented in the traditional ‘lagares’ of the Quinta, where a disciplined and intense treading is fundamental for a good final result. The wine is fortified using grape spirit from traditional suppliers in the Douro, after fortification the resulting wine is then aged in large 640 litre oak vats for 40 years until bottling.

Tasting Note

Light amber colour. Extremely rich and complex nutty bouquet reminiscent of mint and almonds. Full bodied, sweet and intensely fruity, delivering vibrant orange zest, dried mango, apricot compote and baked apple flavours that are plush, well-structured and long. Notes of sage and honey mark the mineral-infused finish that belies its age.

Further Information

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Technical Information

Varietals: Touriga Nacional,
Touriga Francesca, Tinta Roriz,
Tinta Barroca
Alcohol: 21%
Ageing: 40 years in Barrel
pH: 3.53
Total acidity: 6g/l
Total sugars: 130.6 g/l

