



QUINTA DO NOVAL

FINE PORTS SINCE 1715

NOVAL BLACK

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

50% of the grapes are harvested at Quinta do Noval, Pinhao, the other 50% are ‘A’ quality grapes from traditional suppliers of Quinta do Noval in the heart of the Douro. 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

50% of the grapes are foot trodden and fermented in the traditional ‘lagares’ of the Quinta, the other 50% are vinified by pump over in stainless steel vats. The wine is fortified using grape spirit from traditional suppliers in the Douro, after fortification the resulting wine is then aged in large oak vats for 2 years.

Tasting Note

Dark ruby in colour, with an expressive nose initially showing ripe berry fruit and violet with subtle influences of wood and spice adding depth. The palate is pure and structured, with a core of rich, sweet fruit, held together by a lively acidity and smooth yet persistent tannin. The freshness of the wine reflects its young age and shows wonderfully when served chilled with dark chocolate.

Further Information

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Technical Information

Varietals: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Cao

Alcohol: 19.5%

Ageing: 2 years in Barrel

pH: 3.73

Volatile acidity:

Total acidity: 4.61 g/l

Total sugars: 89.8 g/l

