

QUINTA DO NOVAL

2014

VINTAGE



Quinta do Noval Vintage Port is characterised by its purity of fruit and a fine, 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 characterise our great Vintage Ports, which are declared only in years that have enabled the production of wines of outstanding quality. Even then, the wines selected for the Quinta do Noval Vintage Port blend represent only a very small proportion of our total production.

CHARACTERISTICS OF THE 2014 VINTAGE

The heavy rainfall that we had in 2013/2014, well distributed throughout the year, reasonable temperatures in winter and a fresh month of August, enabled the vines to maintain a healthy appearance, with lots of leaves throughout the cycle, which protected the grapes from the peaks of heat during the summer, safeguarding the health of the bunches. At the end of August, the harvest was looking wonderful, with beautiful healthy grapes and an excellent sugar and acidity balance, ideal for making great Port.

TASTING NOTES

Deep dark ruby-purple with a spicy and wild nose, with soft velvety black fruits, good freshness and balance. Great elegance and great power. Full-bodied and fleshy with firm backbone of tannins and a long finish.

Very seductive and perfectly delicious now, but will of course repay decades of bottle ageing and reveal its full potential over time.



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GRAPE VARIETIES

Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Francisca, Sousão

VINIFICATION

Grapes are trodden by foot to obtain the must, then during fermentation macerate to obtain the best possible extraction in the *lagares*, the traditional stone vats from the Quinta.

MATURING

It is matured for 18 months in old wooden casks in the air-conditioned cellars of the Quinta, at the demarcated region of the Douro Valley before bottling.

WINE ANALYSES

Alcohol: 19,5%vol
Residual Sugar: 101 g/dm³
Total Acidity: 4,35 g/dm³
PH: 3,63

LOGISTICAL INFORMATION

EAN Code: 5601064002525
ITF Code: 15601064002522
PACK: 6 X 750ml
Pack Weight: 11,20 kgs
Pallet dimensions: 1 200 x 1 000 x 1 600 cm
Pallet weight: 961 kgs
Cases per pallet: 84 wooden cases
Cases per Layer: 6 wooden cases
Layers per Pallet: 14

