



## QUINTA DO NOVAL

FINE PORTS SINCE 1715



### QUINTA DO NOVAL COLHEITA 2005

Quinta do Noval Colheita is a rare Port produced in small quantities. It is a dated Tawny Port.

Each Colheita takes its personality from the Quinta do Noval terroir and from the vintage, like our Vintage Port, but aged in barrels until bottling.

### PRODUCING A VINTAGE OLD TAWNY

In exceptional years, certain lots of wine with great ageing potential are set aside to be aged in casks to become a Colheita, a dated Tawny Port. When we feel the wine is ready, usually after about 15 years, we will bottle some of this wine and offer it for sale. This 2005 Colheita is just such a first bottling. The rest of our stocks of Colheita 2005 will continue to age in barrels for further bottlings in the future, when we consider the time to be right.

### CHARACTERISTICS OF THE 2005 VINTAGE

The winter of 2004 registered temperatures above average and the rainfall was 74% below the average of the past 30 years. These weather conditions accelerated the vine cycle until the start of ripening, that began on the first week of August, that then continued in very dry conditions and high temperatures. The low water reserves before the September rains led to smaller grapes albeit more concentrated. Rain finally arrived on the 6<sup>th</sup> of September greatly improving the quality in the vineyards that could wait until ideal ripeness.

The harvest was then divided into two periods: 29<sup>th</sup> of August until the 4<sup>th</sup> of September. Then a break between the 5<sup>th</sup> and the 18<sup>th</sup> of September. We restarted on the 19<sup>th</sup> of September and ended the harvest on the 16<sup>th</sup> of October. The harvest turned out to be a successful one and the wines we produced show remarkable character and balance.



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### TASTING NOTES

"The Colheita 2005 has a complex nose that combines nuttiness with elegant fruit. It has a silky texture with a soft tannic backbone. Some exotic flavours and caramel on the palate provide a lingering finish. This excellent Colheita Port offers a full, sweet, rich and smooth taste that lingers for a long time.

Enjoy this Colheita Port with cheeses and almond tart."

*Carlos Agrellos, Technical Director*

### GRAPE VARIETIES

Touriga Nacional, Touriga Franca, Tinto Cão, Sousão, and Tinta Roriz

### VINIFICATION

The grapes were trodden by foot and fermented in the traditional lagares of the Quinta, where a disciplined and intense treading is fundamental for a good final result.

### MATURING

The Colheitas are aged in barrels until the moment of bottling.

### SERVING TEMPERATURE

9-14°C