



QUINTA DO NOVAL
FINE PORTS SINCE 1715

2018 Vintage

CEDRO DO NOVAL

Named after the emblematic cedar tree that dominates Quinta do Noval's terrace, Cedro is an authentic expression of the Douro. Principally made up of Portuguese varieties, it also contains Syrah, which rounds out the fruit and gives the wine tremendous charm and accessibility.

CHARACTERISTICS OF THE 2018 VINTAGE

After a dry winter, 2018 was marked by very cold temperatures and high rainfall until mid-summer, and a hot, dry end of summer. Budbreak started late in good conditions.

Following a long, summery period, high temperatures and water stress were optimum for the anthocyanic richness of the skins and ideal ripening of the grapes.

Grape soundness was excellent at harvest time.

The harvest took place from 5 September to 13 October in good weather conditions, with high temperatures and no rain. It produced high quality wines with good levels of sugar, acidity and phenolic compounds.

All the wines produced that year are essentially very good, even excellent.

TASTING NOTE

Cedro do Noval 2018 presents a dense red colour. Fruity and spicy aromas on the nose, followed by chewy flavours of chocolate and dark plum. The palate reveals a firm acidity and finishes with beautiful fruit and slight smokiness.

Carlos Agrellos, Technical Director





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GRAPE VARIETIES

Cedro do Noval is a blended wine including Syrah and the noble grape varieties of the Douro Valley. We planted our first Syrah grapes in 2000. Syrah adapts perfectly to the Douro and expresses the characteristics of the soil rather than its specific varietal flavour.

50% Touriga Nacional, 25% Syrah, 20% Touriga Francesa, 5% Tinto Cão.

VINIFICATION

The wine is vinified in stainless steel vats for a period of 7 days, where it then undergoes malolactic fermentation.

MATURING

The wine is aged during 11 months in French oak barrels, 8% in new barrels.

WINE ANALYSES

Alcohol: 14%

Residual sugar: 0.6/dm³

Total Acidity: 5.4g/dm³

Ph: 3.61

SERVING TEMPERATURE

16°C-18°C

