



QUINTA DO NOVAL
FINE PORTS SINCE 1715

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LATE BOTTLED VINTAGE UNFILTERED 2016

This wine is a remarkable example of the Noval style. Treated exactly like a Vintage Port with only noble grape varieties from the Quinta, trodden by foot and unfiltered. Its main difference is that it is aged for five years in casks instead of the two years typical of Vintage Ports. Definitely an LBV with a difference, with fine structured tannins, great freshness and purity of fruit. It is delicious to drink today but will age beautifully in its bottle.

OUR DIFFERENCE

An unfiltered Late Bottled Vintage **made only with grapes from our vineyard**, trodden by foot in the **Quinta do Noval « lagares »**.

CHARACTERISTICS OF THE 2016 VINTAGE

2016 was a year of extremes: a warm winter with high rainfall, at 618 mm twice as much as in an average year. After a wet spring, summer was very hot and dry, with some peaks of heat in August and September. By the end of August, the harvest looked extremely good, in excellent sanitary condition, but ripening began to slow down due to the very hot and dry conditions.

Fortunately 17 mm of much needed rain fell on 13th September, and maturation continued in ideal conditions from this point onwards. The main part of the harvest began on 19th September in dry and sunny weather, and the fruit continued to ripen throughout the harvest period. We were able to harvest each plot in ideal conditions as ripening continued.

In spite of the unusual and extreme climatic conditions of the year, the end result is of an excellent quality. The Port wines are exceptional, with excellent structure, very intense bright fruit, and aromatically very expressive.





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GRAPE VARIETIES

Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinto Cão, Sousão

WHERE THE GRAPES COME FROM

All the grapes come from the Quinta do Noval vineyard, in Pinhão – the heart of the Douro valley.

VINIFICATION

Grapes were trodden by foot in the “lagares”, the traditional stone vats from the Quinta, to obtain the must. Then they are macerated during fermentation to obtain the best possible extraction of the polyphenolic compounds. Short fermentation cycle of 3 days. Fermentation lasted 3 days.

AGEING

The wine matures 5 years in Portuguese oak and Chestnut casks instead of 2 years for a Classic Vintage. This explains its name, “Late Bottled Vintage”. Longer maturing in casks helps provide a smoother wine and gives it its very approachable style, ready to drink as soon as it is bottled.

BOTTLING DATE

This unfiltered LBV from the harvest 2016 was bottled in August 2021.

WINE ANALYSES

Alcohol: 19.5%
Total sugar: 92 g/dm³
Total acidity: 4.6 g/dm³
pH : 3.57

SERVING TEMPERATURE

15°-17°C

