



QUINTA DO NOVAL
FINE PORTS SINCE 1715

2020 Vintage

QUINTA DO NOVAL SYRAH

"I am always ready to try grape varieties from other parts of the world. I simply feel it essential that they adjust well to their new environment and integrate as if they were Douro grapes. As it happens, Syrah adapts perfectly. It expresses a personality here that is strongly marked by the Douro Valley rather than that of varietal Syrah."

Christian Seely

CHARACTERISTICS OF THE 2020 VINTAGE

2020 was marked by two distinct periods. First during winter and up to the end of May, the high rainfall replenished the soil's water reserves. However, the humidity led to some downy mildew attacks that we successfully controlled. Then from June onwards, very hot and dry conditions resulted in low volumes of wines that show great quality and character.

The red wine harvest started on September 1st and ended on September 22nd. Despite the challenging circumstances and a smaller crop than forecasted, both reds and Ports are incredibly concentrated, well-structured and attractive.

As a consequence of the viticultural year, the red wines have high alcohol levels, balanced by the lovely intensity of the ripe fruit. Touriga Nacional stood out in 2020, making excellent wines that are velvety and floral. Tinto Cão is another variety that excelled: delicate yet drought resistant, it played an important role in the blends.

In the end, the resilience and effort of our team during vintage 2020 were rewarded by wonderful wines with great potential, among the best ever made at the Quinta.





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TASTING NOTE

Violet in colour, the nose reveals intense aromas of cassis, cherry, bergamot, orange blossom and wild flowers. The palate is fresh with polished tannins and a pleasant texture, followed by a strong aromatic finish.

Carlos Agrellos, Technical Director

GRAPE VARIETY

This wine is entirely made with Syrah, from the Quinta do Noval vineyard in the heart of the Douro valley.

VINIFICATION

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

MATURING

The wine is aged in French oak barrels of 225 litres for 10 months, with 45% in new barrels, 50% from barrels of one vintage and 5% from barrels of two vintages.

WINES ANALYSES

Alcohol: 15%
Total sugar: 0.88g/dm³
Total acidity: 5.7g/dm³
pH: 3.54

SERVING TEMPERATURE

16°C-18°C

