



QUINTA DO NOVAL
FINE PORTS SINCE 1715

2020 Vintage

QUINTA DO NOVAL TOURIGA NACIONAL

Intense and concentrated, with fine tannic structure, Touriga Nacional is distinguished by its delicacy, a characteristic of the Quinta do Noval style. It is the product of a strict selection from the best lots produced by our Quinta in any given year.

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

Very dark colour that transmits power through the wine. The nose is expressive with tight aromas of wild berries and violets combined with slightly peppery notes and hints of chocolate. On the palate, the very nice and integrated woody notes are combined with a strong tannic structure. It is a very expressive varietal wine that will improve in bottle for many years.

Carlos Agrellos, Technical Director

GRAPE VARIETY

This wine is entirely made with Touriga Nacional, 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 8 days, where it then undergoes malolactic fermentation.

MATURING

The wine is aged in French oak barrels of 225 litres for 12 months, with 20% in new barrels, 60% from barrels of one vintage and 20% from barrels of two vintages.

WINES ANALYSES

Alcohol: 15%
Residual sugar: 1.39g/dm³
Total acidity: 5.6g/dm³
pH: 3.54

SERVING TEMPERATURE

16°C-18°C

