



QUINTA DO NOVAL

FINE PORTS SINCE 1715

QUINTA DO NOVAL COLHEITA 2009

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 DATED TAWNY PORT

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 2009 Colheita was first bottled in 2022. The rest of our stocks of Colheita 2009 will continue to age in barrels for further bottlings in the future, when we consider the time to be right.

CHARACTERISTICS OF THE 2009 VINTAGE

In 2009 we had a wet and cold winter at Noval, springtime with little rain and a very dry summer with temperatures lower than average, except for the months of June and September (+7,4°C). These factors had a direct influence on the heat to which the leaves and the grapes were exposed, decreasing evapotranspiration that resulted in a longer active period of the vines during the day. Consequently, the vines preserved their leaves throughout the whole growing cycle, and an efficient distribution of water to the plant was achieved.

Mild temperatures and low rainfall favored the flowering in the end of May. The ripening was early and even until mid-August, exploding after that due to high temperatures and very dry weather. At harvest the grapes were in excellent health and perfectly ripe. The results were exceptional, wines with opulent richness, concentration and extremely elegant.





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TASTING NOTE

Quinta do Noval 2009 Colheita reveals a lovely amber colour with a dark tawny core. Very intense and concentrated on the nose, it presents a harmonious mix of nuts and spices aromas.

Liquorice notes come together with toasted almond and younger fruity flavours. Some citrus notes then appear combined with its freshness and velvety texture giving a rich lively wine. This 2009 Colheita is wonderful and seductive with a long finish.

Carlos Agrellos, Technical Director

GRAPE VARIETIES

Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinta Barroca, Tinto Cão and Sousão from Quinta do Noval's vineyard.

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 old barrels called *cascos*, with a capacity of 640 litres, until the moment of bottling.

SERVING TEMPERATURE

9-14°C

