



**QUINTA DO NOVAL**  
FINE PORTS SINCE 1715

**2019 Vintage**

## **QUINTA DO NOVAL RESERVA**

Very powerful and structured, it is outstanding for its finesse, a delicate character typical of the Quinta do Noval style. It is derived from a strict selection of the best batches of the Quinta's various indigenous grape varieties. This wine is delicious when young and ages well in the cellar.

An authentic wine from the Douro Valley.

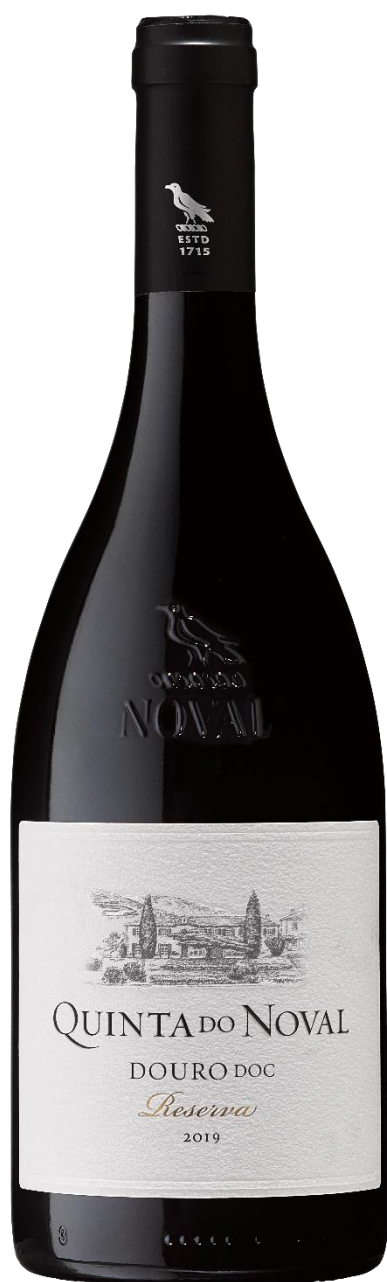
## **CHARACTERISTICS OF THE 2019 VINTAGE**

2019 was marked by a mild winter and generally dry conditions, with almost no rain from May to the end of August. While in many parts of Europe producers faced heatwaves, and although we enjoyed prolonged sunny weather, summer temperatures in the Douro were fortunately lower than usual this year, making the absence of rain easier to bear for the vines. Moreover, low humidity lead to low disease pressure in the vineyards and beautiful healthy grapes.

Harvest started on September 9<sup>th</sup> for the red varieties. Harvesting conditions were ideal, with moderate temperatures and overall dry weather. A small amount of helpful rain fell on September 21<sup>st</sup>/22<sup>nd</sup> and later between October 14<sup>th</sup> and 17<sup>th</sup>.

Yields were slightly higher than our 10-year average and musts showed great natural acidity and freshness.

We finished harvesting on October 18<sup>th</sup> after 6 weeks of picking. This was a long harvest, but this is not unusual in the Douro, where the diversity of grape varieties, aspects and altitudes results in different picking times for each specific plot. This diversity represents a challenge for the technical team but also an incredible richness, adding complexity and character to our wines at Quinta do Noval.





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### **TASTING NOTE**

The wine is powerful, rich and with an abundance of fruit, has a remarkable volume and structure and a long and fruity finish. This 2019 shows these two varieties at their best. It is a wine that will improve greatly after some years in the cellar but can also be enjoyed young where it presents all its exuberance.

Carlos Agrellos, Technical Director

### **GRAPE VARIETIES**

50% Touriga Nacional, 25% Touriga Francesa, 25% field blend from Quinta do Noval's vineyard.

### **VINIFICATION**

This wine is fermented in stainless steel vats for a period of 10 days, where it then undergoes malolactic fermentation for 3 weeks.

### **MATURING**

The wine is aged in wooden barrels for 12 months, with 50% in new French oak barrels of 225 litres.

### **WINES ANALYSES**

Alcohol: 14.5%  
Residual sugar: 0.6g/dm<sup>3</sup>  
Total acidity: 6.1g/dm<sup>3</sup>  
pH: 3.42

### **SERVING TEMPERATURE**

16°C-18°C

