



QUINTA DO NOVAL
FINE PORTS SINCE 1715

2020 Vintage

CEDRO DO NOVAL WHITE

Named after the emblematic cedar tree that dominates Quinta do Noval's terrace, Cedro do Noval is an authentic expression of the Douro. It is made using carefully selected grapes grown on the highest steeply terraced vineyards of Quinta do Noval, in the heart of the Douro Valley, in Northern Portugal.

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.

We harvested the white varieties, starting with Gouveio, from August 17th to August 27th. The white grapes were in perfect condition; the wines are very good with beautiful aromatic expression.

The privileged position of Quinta do Noval and Quinta do Passadouro, in the heart of the Douro valley, together with our dramatically steep terraces, the diversity of grape varieties and our experienced team, make up a unique *terroir*.

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

Cedro do Noval white 2020 reveals a light crystalline golden colour. The nose combines perfectly fruity, floral and mineral aromas. The palate is crisply fresh. The fruity aromas along with vanilla note make this wine more complex and wide. It is unctuous, fresh, long and full.

Carlos Agrellos, Technical Director

GRAPE VARIETIES

Cedro do Noval is a blended wine using noble white grape varieties of the Douro Valley: 65% Viosinho, 35% Gouveio

VINIFICATION

Fermentation took place in French oak barrels for a period of 20 days at temperatures controlled between 16 and 18°C. No malolactic fermentation.

MATURING

The wine was aged in French oak barrels, with 30% of new barrels, for about 6 months. Bâtonnage was done once a week for 3 months.

WINE ANALYSES

Alcohol: 13.5%
Residual sugar: 0.6g/dm³
Total acidity: 6.15g/dm³
Ph: 3.23

SERVING TEMPERATURE

9°C-11°C

