



QUINTA DO NOVAL

FINE PORTS SINCE 1715

NOVAL FINE RUBY

Quinta do Noval

Quinta do Noval lies in the heart of the Douro valley where great Port wines have been produced since 1715. Noval is unique among the great traditional Port houses in its emphasis on the importance of the vineyard.

“Our aim is to continue to produce exceptional wines with the signature of Quinta Do Noval, which are the harmonious expression of the individual character of this great vineyard terroir.” – Christian Seely



Viticulture

Grapes for the Noval Fine Ruby are sourced from both Quinta do Noval, Pinhao, and from ‘A’ quality grapes from traditional suppliers of Quinta do Noval in the heart of the Douro. The domain of 145 hectares which dominates the Pinhão Valley constitutes the heart and soul of Quinta do Noval. The soil is made up of schistous rock, which makes work in the vineyard particularly difficult. Since 1994, Quinta do Noval has replanted 100 hectares of the domain with the noble grape varieties of the Douro, adapting pruning methods to suit each parcel. The parcels have been replanted in single grape variety plots, the varieties chosen to suit each individual parcel of land.

Vinification

The grapes are vinified by pump over in temperature controlled stainless steel vats. The wine is fortified using grape spirit from traditional suppliers in the douro, after fortification the resulting wine is then aged in large oak vats for 2 to 3 years.

Tasting Note

Bright ruby in colour, with an intense youthful nose with a distinctive fruity character of ripe berry fruit and violet. The palate is well balanced, pure and structured, with a core of intense, rich fruit, supported by smooth yet persistent tannins. The freshness of the wine reflects its young age and shows wonderfully when served chilled as an aperitif or with desserts.

Further Information

Gonzalez Byass UK Ltd
The Hyde
Woodcock Hill
St Albans
AL4 9HJ

01707 274790
info@gonzalezbyassuk.com
www.gonzalezbyassuk.com

Technical Information

Varietals: Touriga Franca, Tinta Roriz, Tinta Barroca

Alcohol: 19.5%

Ageing: 2 years in Barrel

pH: 3.73

Volatile acidity:

Total acidity: 4.61 g/l

Total sugars: 89.8 g/l

