



QUINTA DO NOVAL

FINE PORTS SINCE 1715

QUINTA DO NOVAL NACIONAL VINTAGE 2017

A small area at the heart of the Quinta do Noval vineyard planted with ungrafted vines and untouched by phylloxera. The word "Nacional" refers to the fact that the vines are Portuguese vines growing in Portuguese soil with no foreign root stock, and are therefore "attached to the soil of the Nation". This great wine is a source of pride to the people of Portugal, and at its best the finest expression of the extraordinary terroir of Quinta do Noval.

The Nacional is a unique and extraordinary phenomenon. It does not necessarily follow the same rhythm as the rest of the Quinta do Noval. In some years a great Nacional is produced when Noval does not even declare the Quinta do Noval Vintage. In others, Quinta do Noval makes a great Vintage Port, and the Nacional does not perform.

CHARACTERISTICS OF THE 2017 VINTAGE

2017 was characterised by a cold, dry winter followed by an exceptionally hot and dry spring and summer. Apart from heavy rainfall (25 mm) on 6 July at Quinta do Noval, only 300 mm of rain fell since November 2016.

June was the hottest month since 1980, with temperatures reaching 42-44°C in the Douro Valley during a heat wave lasting from 7 to 24 June.

Due to these extreme weather conditions, all phases of the vine's growth were 15 to 20 days early compared to 2016.

The vines weathered the shortage of water and the high temperatures well. At the end of August the harvest looked very promising, with excellent sanitary conditions.

Harvest started much earlier than usual due to the weather: from 17 August for the white wines and 21 August for the reds and the Ports, lasting until 28 September, with high temperatures and a total absence of rain.





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GRAPE VARIETIES

It is produced using several grape varieties and not just from Touriga Nacional, as its name might suggest. These varieties are some of the noblest to be found in the Douro valley: Touriga Franca, Tinto Cão, Touriga Nacional, Sousão and Tinta Roriz.

VINIFICATION

The wine is made in the same way as all the other grapes from the Quinta do Noval vineyard. Grapes are trodden by foot to obtain the must, then during fermentation macerate to obtain the best possible extraction in the lagares, the traditional stone vats from the Quinta.

MATURING

It was matured for 18 months in wooden barrels in the air-conditioned cellars of the Quinta, at the demarcated region of the Douro Valley before bottling.

WINES ANALYSES

Alcohol: 19.5 %
Residual sugar: 99 g/dm³
Total acidity: 4.68 g/dm³
Ph: 3.51

SERVING TEMPERATURE

15°C-17°C