



QUINTA DO NOVAL

FINE PORTS SINCE 1715



QUINTA DO NOVAL PETIT VERDOT 2016

Petit Verdot is a great variety of strong individual personality and enormous quality potential. Best known for its presence in small proportion in the blends of the great wines of the Médoc. It needs sunshine and heat to ripen fully, and has adapted extremely well to the Douro to produce a varietal wine of exuberant character and individuality.

CHARACTERISTICS OF THE 2016 VINTAGE

2016 was a year of extremes: a warm winter with high rainfall, at 618 mm twice as much as in an average year. After a wet spring, summer was very hot and dry, with some peaks of heat in August and September.

By the end of August, the harvest looked extremely good, in excellent sanitary condition, but ripening began to slow down due to the very hot and dry conditions.

Fortunately 17 mm of much needed rain fell on 13th September, and maturation continued in ideal conditions from this point onwards. The main part of the harvest began on 19th September in dry and sunny weather, and the fruit continued to ripen throughout the harvest period. We were able to harvest each plot in ideal conditions as ripening continued.

In spite of the unusual and extreme climatic conditions of the year, the end result is of an excellent quality. The dry red wines are high in colour, beautiful, well structured and with good acidity.

TASTING NOTES

This wine presents a dark color that transmits power through the wine. The nose is very expressive with tight aromas of wild berries. Very good woody aromas backed by a strong tannic backbone. It will improve in bottle for many years.

Carlos Agrellos, Technical Director



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GRAPE VARIETIES

This wine is entirely made with Petit Verdot, from the Quinta do Noval vineyard in the heart of the Douro valley.

VINIFICATION

This wine is fermented in stainless steel vats for a period of 8 days, where it then undergoes malolactic fermentation.

MATURING

The wine is 100 % aged in wooden barrels for 10 months, with 40 % in new French oak barrels.

WINES ANALYSES

Alcohol: 14 %

Residual sugar: 0,6g/dm³

Total acidity: 5.3g/dm³

Ph: 3.64

SERVING TEMPERATURE

16°C-18°C