

QUINTA DO NOVAL

2003

VINTAGE



A UNIQUE VINEYARD TERROIR

Quinta do Noval Vintage Port is characterised by its purity of fruit and a fine and delicate quality that is typical of the wines of the property in general but which finds its most remarkable and enduring expression in the Vintage Ports.

Equilibrium, harmony, finesse and elegance characterise our great Vintage Ports, which are declared only in great years (3 or 4 years in a decade) and only when the **wines come up to Noval's exacting standards**. Even then, the wines selected for the Quinta do Noval Vintage Port blend represent only a small proportion of our total production.

CHARACTERISTICS OF THE 2003 VINTAGE

Structure and potency

The wettest winter followed by the hottest summer. This off-the-charts weather pattern resulted in high levels of sugar and acidity. In other words, the ideal combination for perfect balance. As a result, our Vintage stands out for its structure, deep colour and complexity of aromas.

"Monumental, voluptuous wine, with luscious fresh ripe black fruits. Beginning to show delicious open notes of evolution. Ethereal on nose, wonderful plenitude in the mouth, liquorice. Ripe complete and fine."

António Agrellos, Technical Director - May 2013

READ IN THE PRESS

96 pts - Wine Spectator

JS, 30/04/2006

19+ pts - JancisRobinson.com

JH, 29/06/2009

94 pts - eRobertParker.com/Wine Journal

NM, 11/2010



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ELABORATION

DECLARATION

Quinta do Noval has always had a slightly eccentric approach to Vintage Declarations, and indeed the house to a great extent made its name with its declaration of the great 31 Vintage.

WHERE THE GRAPES COME FROM

All the grapes come from the Quinta do Noval vineyard.

VINIFICATION

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 is matured for 18 months in wooden casks with a minimum capacity of 640 litres.

ENJOY IT

TIMES TO ENJOY

Particularly enjoyable:

- with a dessert
- with dark chocolate
- with cheese
- on its own at the end of a meal

SERVING TEMPERATURE

Serve at cellar temperature (15/17°)

DECANTATION

Recommended to separate the sediment.

WHEN CAN I DRINK IT?

BEFORE OPENING

This cellar wine will mature over the years and develop a complex variety of aromas. You can also enjoy it when young to taste the intensity of its fruit. It is best drunk 4 to 40 years after bottling.

AFTER OPENING

Drink within 48 hours.

