



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Nacional Vintage Port

2019



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 VINTAGE

2019 was marked by a mild winter and generally dry conditions, with almost no rain from May to the end of August. While in many parts of Europe producers faced heatwaves, and although we enjoyed prolonged sunny weather, summer temperatures in the Douro were fortunately lower than usual this year, making the absence of rain easier to bear for the vines. Moreover, low humidity led to low disease pressure in the vineyards and beautiful healthy grapes.

Harvest started on September 9th for the red varieties. Harvesting conditions were ideal, with moderate temperatures and overall dry weather. A small amount of helpful rain fell on September 21st/22nd and later between October 14th and 17th.

Yields were slightly higher than our 10-year average and musts showed great natural acidity and freshness.

We finished harvesting on October 18th after 6 weeks of picking. This was a long harvest, but this is not unusual in the Douro, where the diversity of grape varieties, aspects and altitudes results in different picking times for each specific plot.

This diversity represents a challenge for the technical team but also an incredible richness, adding complexity and character to our wines at Quinta do Noval.

Early tastings revealed some marvelous wines. They display pronounced aromatic intensity of ripe red fruit and remarkable vivacity. The fine quality of the tannins contributes to well-structured Ports with long ageing potential.



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Nacional Vintage Port

2019



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 Francesa, 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.

SERVING TEMPERATURE

15°C-17°C

WINES ANALYSES

Alcohol: 19,5 % vol
Total sugar: 100g/dm³
Total Acidity: 5.40g/dm³
Ph: 3.61