



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Vintage Port

2012



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 VINTAGE

The year 2012 was characterized by an extremely dry and cold winter, followed by a very wet spring and a dry summer. These spring rains were crucial because they came to provide the water needed for the development of the vines. These conditions have come to reduce production, but this fact coupled with the mild temperatures of spring and summer, allowed the vines to achieve an excellent maturation of the grapes.

The harvest started a week later than normal. Although 2012 was a drought year, the grapes were in very good condition, with small but perfect berries that produced flavourful musts, full of freshness and good acidity.

António Agrellos, Technical Director - June 2014

GRAPE VARIETIES

Touriga Nacional; Touriga Franca; Tinto Cão

VINIFICATION

The grapes were trodden by foot and fermented in the traditional lagares of the Quinta, with temperature control at 28o, where a disciplined and intense treading is fundamental for a good final result.

MATURING

It is matured for 18 months in wooden barrels.

SERVING TEMPERATURE

Serve at cellar temperature (15/17°)

WHERE THE GRAPES COME FROM

All the grapes come from the Quinta do Noval vineyard.



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

Recommended to separate the sediment.

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.

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.