



QUINTA DO NOVAL
FINE PORTS SINCE 1715

2021 Vintage

CEDRO DO NOVAL WHITE

Named after the emblematic cedar tree that dominates Quinta do Noval's terrace, Cedro do Noval is an authentic expression of the Douro. It is made using carefully selected grapes grown on the highest steeply terraced vineyards of Quinta do Noval, in the heart of the Douro Valley, in Northern Portugal.

CHARACTERISTICS OF THE 2021 VINTAGE

The viticultural year began with a fairly wet winter followed by mild temperatures leading into spring. These two conditions led to an early budburst in March. April provided us with regular rainy spells that positively replenished the soil water reserves.

Flowering occurred quite early in the beginning of May that led us to expect an early harvest. June was a difficult month, very hot and humid, where regular thunderstorms and hail affected the region. Quinta do Noval was thankfully spared from that inclement weather. July's mild weather started to shape the character of this harvest because it contrasted completely to last year's record setting temperatures during the same month. The mild conditions continued into August and led to a slow homogeneous ripening of the grapes and noticeably less dehydration than in 2020.

We harvested our white grapes from 24th to 27th August. The first wines made showed intense fruitiness and crispy acidity. Overall it can be said that the average quality of the wines made is reasonably good throughout. The dry whites are very promising, with a brilliant colour and a nice mineral structure in the mouth.





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TASTING NOTE

Cedro do Noval white 2021 reveals a bright crystalline colour. The nose combines perfectly fruity, floral and mineral aromas. The palate is crisply fresh. The fruity aromas along with spicy note make this wine more complex and wide. It is unctuous, fresh, long and full.

Carlos Agrellos, Technical Director

GRAPE VARIETIES

Cedro do Noval is a blended wine using noble white grape varieties of the Douro Valley:

40% Viosinho, 38% Gouveio, 14% Arinto, 8% C3dega

VINIFICATION

Fermentation took place in French oak barrels for a period of 20 days at temperatures controlled between 16 and 18°C. No malolactic fermentation.

MATURING

The wine was aged in barrels, with 20% of new barrels, for about 6 months. B3atonnage was done once a week for 3 months.

WINE ANALYSES

Alcohol: 13%
Residual sugar: 0.6g/dm³
Total acidity: 6.1g/dm³
pH: 3.11

SERVING TEMPERATURE

9°C-11°C

