



**QUINTA DO NOVAL**  
FINE PORTS SINCE 1715

**2019 Vintage**

## **QUINTA DO NOVAL PETIT VERDOT**

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 2019 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 lead to low disease pressure in the vineyards and beautiful healthy grapes.

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

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

We finished harvesting on October 18<sup>th</sup> 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.





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### **TASTING NOTE**

Very concentrated and dense, this wine presents a dark crimson colour. The nose is intense with somewhat inky aromas like blackberry, blackcurrant as well as spices. Some peppery and cedar notes also come through. In the mouth, it is still rich, full of fruit and extract. This is a lovely, fresh, bright and fruit driven wine with a good structure and acidity. It will age very nicely in bottle for the next ten years.

Carlos Agrellos, Technical Director

### **GRAPE VARIETY**

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 7 days, at a controlled temperature of 25°C, where it then undergoes malolactic fermentation for two weeks.

### **MATURING**

The wine is aged in wooden barrels for 12 months, with 50% in new French oak barrels of 225 litres.

### **WINES ANALYSES**

Alcohol: 14.5%  
Residual sugar: 0.6g/dm<sup>3</sup>  
Total acidity: 6.2g/dm<sup>3</sup>  
pH: 3.41

### **SERVING TEMPERATURE**

16°C-18°C

