



QUINTA DO NOVAL
FINE PORTS SINCE 1715

2019 Vintage

QUINTA DO NOVAL SYRAH

"I am always ready to try grape varieties from other parts of the world. I simply feel it essential that they adjust well to their new environment and integrate as if they were Douro grapes. As it happens, Syrah adapts perfectly. It expresses a personality here that is strongly marked by the Douro Valley rather than that of varietal Syrah."

Christian Seely

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 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.





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TASTING NOTE

This wine reveals a bright colour with violet hue. The nose is very aromatic, pure and intense, offering fruity notes combined with orange blossom and rockrose aromas. The palate then highlights wild berries, some blackberry, spices and very pleasant woody notes. It presents a remarkable acidity that balances the entire wine.

Carlos Agrellos, Technical Director

GRAPE VARIETY

This wine is entirely made with Syrah, 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, where it then undergoes malolactic fermentation.

MATURING

The wine is aged in wooden barrels for 10 months, with 25% in new French oak barrels of 225 litres.

WINES ANALYSES

Alcohol: 14.5%
Residual sugar: 0.6g/dm³
Total acidity: 6.3g/dm³
pH: 3.38

SERVING TEMPERATURE

16°C-18°C

