



**QUINTA DO NOVAL**  
FINE PORTS SINCE 1715

**2019 Vintage**

### **QUINTA DO NOVAL TOURIGA NACIONAL**

Intense and concentrated, with fine tannic structure, Touriga Nacional is distinguished by its delicacy, a characteristic of the Quinta do Noval style. It is the product of a strict selection from the best lots produced by our Quinta in any given year.

### **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 dark colour that transmits power through the wine. A very expressive and intense nose provides abundant aromas of wild berries and spices. On the palate, the very nice and integrated woody notes support the full yet delicate tannic structure. Although ready to drink now this wine will improve in bottle for many years to come.

Carlos Agrellos, Technical Director

### **GRAPE VARIETY**

This wine is entirely made with Touriga Nacional, 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 8 days, where it then undergoes malolactic fermentation for 3 weeks.

### **MATURING**

The wine is aged in wooden barrels for 12 months, with 33% in new French oak barrels of 225 litres.

### **WINES ANALYSES**

Alcohol: 14%  
Residual sugar: 0.7g/dm<sup>3</sup>  
Total acidity: 5.7g/dm<sup>3</sup>  
pH: 3.52

### **SERVING TEMPERATURE**

16°C-18°C

