



QUINTA do NOVAL

FINE PORTS SINCE 1715



Cedro do Noval, Red, 2023

Vinho Regional Duriense, Douro, Portugal

Named after the emblematic cedar tree that dominates Quinta do Noval's terrace, Cedro is an authentic expression of the Douro. Principally made up of Portuguese varieties, it also contains Syrah, which rounds out the fruit and gives the wine tremendous charm and accessibility.

THE VINTAGE

WEATHER CONDITIONS

The viticultural season of 2022/2023 was characterised by a warm and wet winter, an exceptionally hot and dry spring, and an average summer.

The vegetative cycle exhibited a delay in bud break compared to the average of recent years, then compensated by an advance of 5 to 10 days until the veraison stage due to the high temperatures recorded in spring.

The rainfall recorded at Quinta do Noval during the viticultural year (October 2022 to September 2023) was 838 mm, more than double the amount observed during the same period in 2022 (364 mm) and exceeding the 1970/2000 average by 198 mm. These precipitation data indicated a concentration of rainfall over the winter months. Budbreak occurred during the first half of March.

Flowering took place between the second and third week of May, with some weather conditions conducive to healthy development.

Veraison was observed in Touriga Francesa and Tinta Roriz on June 19th and continued until July 7th. In Touriga Nacional, veraison only occurred on July 13th.

HARVEST

From August 17th to September 28th.

WINEMAKING

The grape varieties are fermented separately in stainless steel vats for a period of 7 days, where they then undergo malolactic fermentation.

THE WINE

BLEND

28% Touriga Nacional, 25% Touriga Francesa, 23% Syrah, 14% Field Blend, 10% Petit Verdot.

AGEING

The grape varieties are also aged separately in French oak barrels of 225 litres for 10 months, with 60% from barrels of one vintage, 30% from barrels of two vintages and 10% in new barrels. They are blended one month before bottling.



TASTING

The Cedro do Noval Tinto 2023 shows a vivid garnet colour of medium intensity. On the nose, it is intense and vinous, with fruit and spices in perfect balance, complemented by subtle notes of vanilla and chocolate. On the palate, it reveals good volume, with the tannic structure immediately evident, sustained by a balance that carries through. It finishes with a very pleasant aftertaste, where fruit and freshness combine in harmony.

Carlos Agrellos - Technical Director - September 2025

Production: 71800 bottles

SERVING

16°C-18°C

ANALYSIS

13.5 % vol.

Residual Sugar: 0.6 g/l

pH: 3.53

Total acidity: 5.8 g/l

