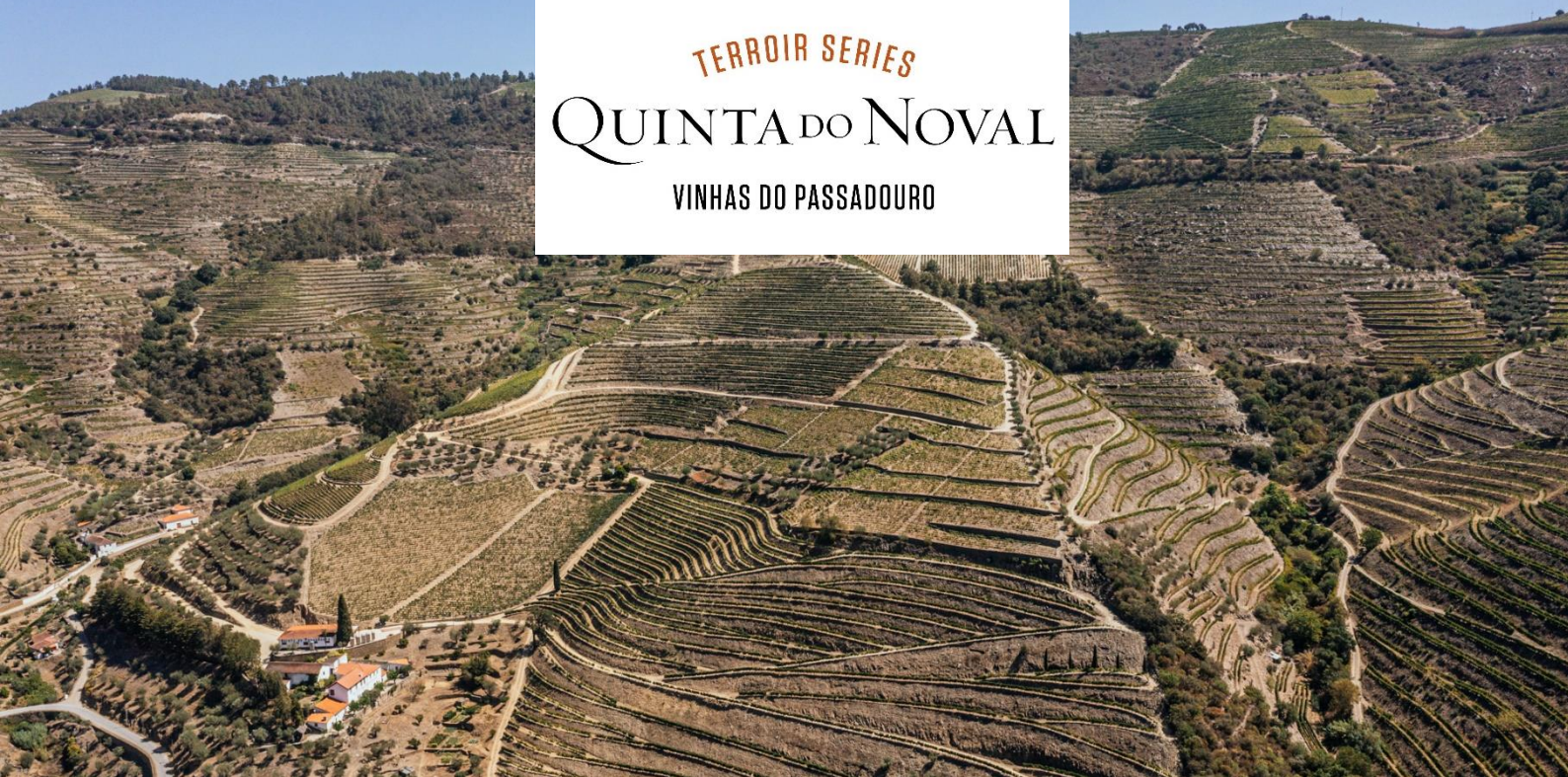


TERROIR SERIES
QUINTA DO NOVAL
VINHAS DO PASSADOURO



Terroir Series is a new wine range launched by Quinta do Noval giving the opportunity to discover specific terroirs identified as exceptional.

VINHAS DO PASSADOURO

Quinta do Noval Vinhas do Passadouro is made from an exceptional terroir situated on the left bank of the Pinhão river. The vines are planted principally on ancient walled terraces, at the heart of which lies a 0.93 hectare parcel of old vines. These old vines from 1930 are a field blend of over 20 different traditional varieties from which we were able to vinify and isolate a restricted volume of outstanding wine. Vinhas do Passadouro 2020 is the first release. This parcel of old vines is mainly composed of schist soil with a high mineral content including quartz, mica, and various types of feldspar that contribute to the unique flavours and characteristics found in this wine.

CHARACTERISTICS OF THE 2020 VINTAGE

2020 was marked by two distinct periods. First during winter and up to the end of May, the high rainfall replenished the soil's water reserves. Then from June onwards, very hot and dry conditions resulted in low volumes of wines that show great quality and character.

Grape varieties that usually ripen sequentially needed to be picked at the same time. This occurrence was beneficial for the old field blend plots. We produced outstanding wines, concentrated, well-structured and very dark. A year unlike any other we have known in the past decades. As a result of the prolonged period of drought and heat, a very early and rapid harvest was needed. Although the harvest will go down as one of the most difficult ever, the quality of the wines made is thrilling. This plot was harvested on September 17th.



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TASTING NOTE

This wine displays a deep and intense colour that reveals concentration and vitality. An abundance of aromas with intense notes of ripe fruits such as blackberry, black cherry, and plum. Spices like black pepper, cloves, and cinnamon add complexity. The tannins are firm and well-integrated, providing a solid and elegant structure. This wine is full-bodied with a velvety texture that fills the palate. It is complex and profound, unfolding aromatic expression as it evolves in the glass.

It has a great ageing potential and will gain further aromatic complexity and smoothness in the tannins over time. While delightful already, its true essence will be revealed after a few years of cellaring.

Carlos Agrellos, Technical Director

GRAPE VARIETIES

Field Blend - more than 20 traditional varieties from Quinta do Passadouro's old vines.

VINIFICATION

This wine is made with hand-picked grapes, manual sorting and complete destemming of the grape bunches. Selected yeasts are used to master the fermentation cycle. The fermentation is done in stainless steel tanks at a controlled temperature between 25°C and 27°C. Malolactic fermentation follows in stainless steel tanks and French oak barrels.

MATURING

The wine is aged in French oak barrels of 225 litres for 12 months, 90% in new barrels, 10% from barrels of one vintage.

ANALYSES

Alcohol: 14.5%

Residual sugar: 0.91g/dm³

Total acidity: 5.6g/dm³

pH: 3.57

BOTTLING DATE

June 28th 2022

PRODUCTION

1115 bottles

60 magnums

30 double-magnums

SERVING TEMPERATURE

16°C-18°C

