QUINTA DO NOVAL
FINE PORTS SINCE 1715

QUINTA DO NOVAL

LATE BOTTLED VINTAGE UNFILTERED 2018

This wine is a remarkable example of the Noval style. Treated exactly like a Vintage Port with only noble grape varieties from the Quinta, trodden by foot and unfiltered. Its main difference is that it is aged for five years in casks instead of the two years typical of Vintage Ports. Definitely an LBV with a difference, with fine structured tannins, great freshness and purity of fruit. It is delicious to drink today but will age beautifully in its bottle.

OUR DIFFERENCE

An unfiltered Late Bottled Vintage made only with grapes from our vineyard, trodden by foot in the Quinta do Noval "*lagares*".

CHARACTERISTICS OF THE 2018 VINTAGE

After a dry winter, 2018 was marked by very cold temperatures and high rainfall until mid-summer, and a hot, dry end of summer.

Budbreak started late in good conditions.

Mildew became a concern between May and July. The yield was reduced due to the hail storm on 28 May and unstable weather that favoured cryptogamic pressure.

Faced with these weather conditions, all phases of the vine's growth were around 15 days early compared to 2017.

Following a long, summery period, high temperatures and water stress were optimum for the anthocyanic richness of the skins and ideal ripening of the grapes. Grape soundness was excellent at harvest time.

The harvest took place from 5 September to 13 October in good weather conditions, with high temperatures and no rain. It produced high quality wines with good levels of sugar, acidity and phenolic compounds.

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GRAPE VARIETIES

Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinto Cão, Sousão

WHERE THE GRAPES COME FROM

All the grapes come from the Quinta do Noval vineyard, in Pinhão – the heart of the Douro valley.

VINIFICATION

Grapes are trodden by foot to obtain the must, then they macerate in the lagares, the traditional stone vats from the Quinta, to ensure the best possible extraction of aromas, colour and polyphenolic compounds during fermentation.

AGEING

The wine matures 5 years in oak casks instead of 2 years for a Classic Vintage. This explains its name, "Late Bottled Vintage". Longer maturing in casks helps provide a smoother wine and gives it its very approachable style, ready to drink as soon as it is bottled.

BOTTLING DATE

This unfiltered LBV from the harvest 2018 was bottled in October 2023.

TASTING NOTE

This 2018 wine presents a very dark colour and a remarkable aromatic intensity, with hints of wild berries and spices. Smooth on the palate, it possesses a strong structure with good volume and hints of well-integrated oak notes. It's a robust wine that combines freshness and pure fruit, resulting in a very long finish.

Carlos Agrellos, Technical Director

WINE ANALYSES

Alcohol: 19.5%
Total sugar: 90 g/dm³
Total acidity: 4.7 g/dm³
pH : 3.54

SERVING TEMPERATURE

15º-17ºC

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