



QUINTA DO NOVAL

SINCE 1715



Quinta do Noval Touriga Nacional, 2023

Douro DOC, Douro, Portugal

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.

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 grapes are hand-harvested and carefully sorted. After destemming, they are transferred directly into stainless steel vats. Fermentation is conducted under close temperature control to preserve the variety's floral character while building colour and structure, using regular but measured pump-overs to extract steadily from the thick skins without introducing harshness. Once the desired balance is reached, the wine is gently pressed off the grape solids and completes malolactic fermentation. A small portion of the press wine is moved into oak during malolactic fermentation for early integration, with the remainder transferred to barrels once malolactic fermentation is finished.



THE WINE

BLEND

This wine is entirely made with Touriga Nacional, from the Quinta do Noval vineyard in the heart of the Douro valley.

AGEING

The wine is aged in French oak barrels of 225 litres for 12 months, with 75% in new barrels and 25% from barrels of two vintages.

TASTING

Quinta do Noval Touriga Nacional 2023 shows a lovely colour and an intense nose with a serious expression, less floral than is often the case with this variety and driven more by spice, along with those minty notes so characteristic of Touriga Nacional. On the palate, the wine opens with breadth and complexity, underpinned by a fine integration of oak. The whole proves balanced and long, with a finish carried by supple, well-melded tannins.

Carlos Agrellos - Technical Director - July 2026

Bottling date: June 2025

SERVING

16°C-18°C

ANALYSIS

13.5 % vol.

Residual Sugar: 0.6 g/l

pH: 3.54

Total acidity: 5.7 g/l

