

# MARIA MANSA

2016

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Maria Mansa is produced by Quinta do Noval from carefully selected grapes originated from the highest areas of the Demarcated Region of the Douro, which are more favourable to the production of white wines.

### CHARACTERISTICS OF THE 2016 VINTAGE

2016 was a year of extremes: a warm winter with high rainfall, at 618 mm twice as much as in an average year. After a wet spring, summer was very hot and dry, with some peaks of heat in August and September.

By the end of August, the harvest looked extremely good, in excellent sanitary condition, but ripening began to slow down due to the very hot and dry conditions.

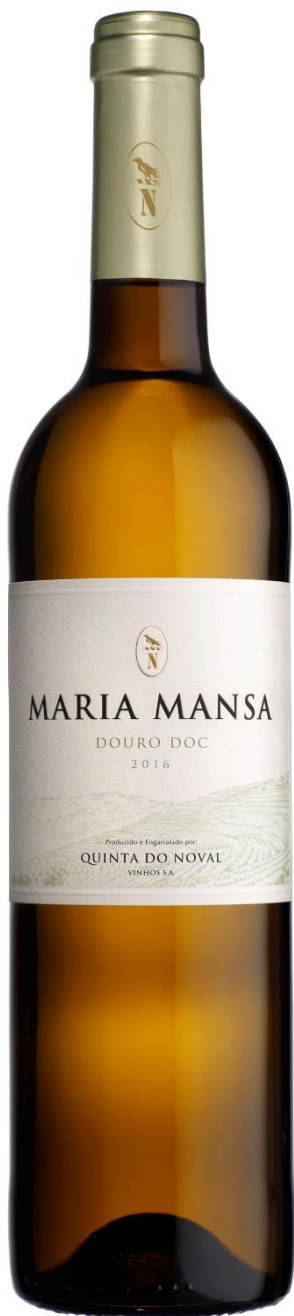
Fortunately 17 mm of much needed rain fell on 13th September, and maturation continued in ideal conditions from this point onwards. The main part of the harvest began on 19th September in dry and sunny weather, and the fruit continued to ripen throughout the harvest period. We were able to harvest each plot in ideal conditions as ripening continued.

In spite of the unusual and extreme climatic conditions of the year, the end result is of an excellent quality. The wines are balanced and fresh, very aromatic and expressive. The dry red wines are high in colour, beautiful, well structured and with good acidity. The Port wines are exceptional, with excellent structure, very intense bright fruit, and aromatically very expressive.

### TASTING NOTES

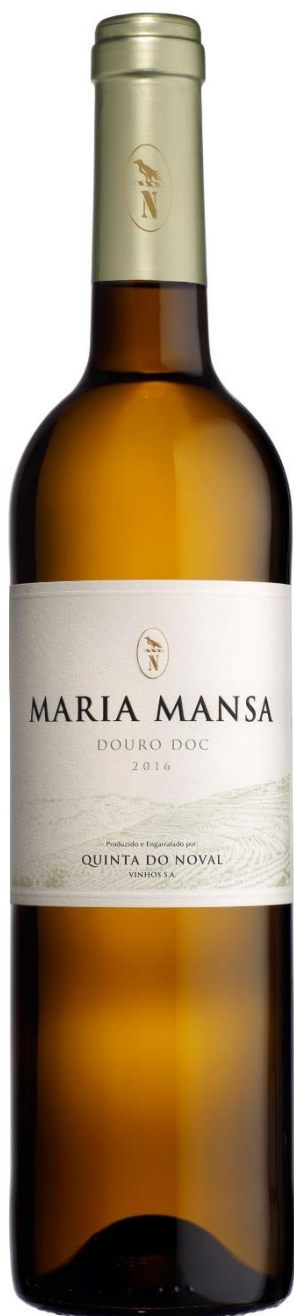
Maria Mansa 2016 combines the fruit and freshness provided by: a modern vinification, the unique character of the Douro "terroir" and its traditional regional varieties.

*Carlos Agrellos, Technical Director*



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## GRAPE VARIETIES

Maria Mansa is a blended wine of the noblest Douro varieties: 50 % Viosinho, 40 % Gouveio and 10 % Rabigato.

## VINIFICATION

This wine is made at the Quinta do Noval winery - located in the heart of the Douro region - by direct pressing and under inert gas. The fermentation is done in stainless steel vats at a controlled temperature between 15 and 17°C.

## MATURING

Maria mansa is aged for six months in stainless steel vats.

## WINE ANALYSES

Alcohol: 13 %  
Residual sugar: 0,6g/dm<sup>3</sup>  
Total Acidity: 5,6g/dm<sup>3</sup>  
Ph: 3,13

## SERVING TEMPERATURE

9°C-11°C

