

MARIA MANSA

2017

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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 2017 VINTAGE

2017 was characterised by a cold, dry winter followed by an exceptionally hot and dry spring and summer. Apart from heavy rainfall (25 mm) on 6 July at Quinta do Noval, only 300 mm of rain fell since November 2016.

June was the hottest month since 1980, with temperatures reaching 42-44°C in the Douro Valley during a heat wave lasting from 7 to 24 June.

Due to these extreme weather conditions, all phases of the vine's growth were 15 to 20 days early compared to 2016

Further, heavy hail on 7 July – throughout the estate – caused an estimated 5-7% reduction in production.

The vines weathered the shortage of water and the high temperatures well. At the end of August the harvest looked very promising, with excellent sanitary conditions.

Harvest started much earlier than usual due to the weather: from 17 August for the white wines and 21 August for the reds and the Ports, lasting until 28 September, with high temperatures and a total absence of rain.

TASTING NOTES

Maria Mansa 2017 has a lovely balance between freshness and fruit. It presents a round and long mouth feel with a pleasant citrus finish.

Carlos Agrellos, Technical Director



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GRAPE VARIETIES

Maria Mansa is a blended wine of the noblest of the classic Douro varieties: Viosinho, Gouveio and 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: 5,7g/dm³
Total Acidity: 6,5g/dm³
Ph: 3,13

SERVING TEMPERATURE

9°C-11°C

