

# QUINTA DO NOVAL

**2012**

**UNFILTERED**  
SINGLE VINEYARD

**LATE BOTTLED VINTAGE**



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. This is our "Baby Vintage".

### **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 2012 VINTAGE**

The year 2012 was characterized by an extremely dry and cold winter, followed by a very wet spring and a dry summer. These spring rains were crucial because they came to provide the water needed for the development of the vines. These conditions have come to reduce production, but this fact coupled with the mild temperatures of spring and summer, allowed the vines to achieve an excellent maturation of the grapes.

The harvest started a week later than normal. Although 2012 was a drought year, the grapes were in very good condition, with small but perfect berries that produced flavourful musts, full of freshness and good acidity.

### **TASTING NOTES**

"This LBV Unfiltered presents a deep ruby colour and has an intense and elegant aroma. Great aromatic richness and a mouthful of ripe black fruits and spices. It has fine but solid tannins that gives it a structure of great amplitude and a long and flavourful finish."

*António Agrellos, Technical Director*



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## GRAPE VARIETIES

Touriga Nacional; Touriga Franca; Tinta Roriz; Tinto Cão.

## 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 were trodden by foot to obtain the must, then during fermentation macerate to obtain the best possible extraction in the “lagares”, the traditional stone vats from the Quinta.

## 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.

## WINE ANALYSES

Alcohol: 19.5%

Total sugar: 84g/dm<sup>3</sup>

Total acidity: 4.32g/dm<sup>3</sup>

Ph : 3.61

## BOTTLING DATE

This unfiltered LBV from the harvest 2012 was bottled in March 2017.

## SERVING TEMPERATURE

15°-17°C

## LOGISTICAL INFORMATION

**EAN Code:** 5601064002303

**ITF Code:** 15601064002300

**PACK:** 6 X 75 cl

**Pack Weight:** 8,5 kgs

**Pallet dimensions:** 1 000 x 800 x 1 400 cm

**Pallet weight:** 770 kgs

**Cases per pallet:** 88 cases

**Cases per Layer:** 11 cases

**Layers per Pallet:** 8

