

QUINTA DO NOVAL

2015 VINTAGE



Quinta do Noval Vintage Port is characterised by its purity of fruit and a fine, delicate quality that is typical of the wines of the property in general, but which finds its most remarkable and enduring expression in the Vintage Ports.

Equilibrium, harmony, finesse and elegance characterise our great Vintage Ports, which are declared only when we are certain that the year has produced a blend, however small, that is worthy of bearing the name of Quinta do Noval Vintage Port.

Noval follows its own path in its approach to Vintage Port. If we believe that we have wines of the quality and personality to join the ranks of the Quinta do Noval Vintage Ports of previous years, we will bottle it and declare it, even if this means declaring several years in a row, and even if it means, as is often the case, bottling only a few hundred cases of Quinta do Noval Vintage Port, representing a tiny percentage of the total production of the Quinta.

CHARACTERISTICS OF THE 2015 VINTAGE

The winter was cold and dry. Spring very hot, with five heat waves and heavy rainfall that replenished the water levels in the soil, allowing a good development of the vines and grapes. The summer was very hot and dry.

The vines responded well to this hot and dry period thanks to the reserves of water in the soil, and at the end of an August that was cooler than average, the harvest presented itself beautifully

The harvest started on the 2nd of September with our ripest parcels, in glorious hot and sunny weather. However, a set of rains fell on the 13th to the 16th of September. 30% of the harvest had been brought in before these rains. With a favourable longer term weather forecast we stopped the harvest for a week, and then restarted on 24th of September with excellent weather and grapes in very healthy condition, improving every day, which allowed us to harvest our best plots at the right time. In this period, some exceptional ports were made.

The red Ports were very promising from the moment grapes were crushed in the lagares, showing deep colour. The resulting Vintage Port, a strict selection of the very best wines of the year, representing just 9% of the harvest of Quinta do Noval, has a great aromatic intensity and purity of fruit. The nose has wild spicy black pepper notes, with great freshness and balance on the palate. There is an underlying strong tannic backbone. The wine is powerful deep and long and should develop into a classic Quinta do Noval Vintage Port.



QUINTA DO NOVAL

2015

VINTAGE



GRAPE VARIETIES

Touriga Nacional, Touriga Franca, Tinto Cão, Sousão.

VINIFICATION

Grapes are 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.

MATURING

It is matured for 18 months in wooden casks in the air-conditioned cellars of the Quinta, at the demarcated region of the Douro Valley before bottling.

WINE ANALYSES

Alcohol: 19,5% vol
Residual sugar: 94 g/dm³
Total Acidity: 4,4 g/dm³
Ph: 3,63

LOGISTICAL INFORMATION

EAN Code: 5601064003430
ITF Code: 15601064003437
PACK: 6 X 750ml
Pack Weight: 11,20 kgs
Pallet dimensions: 1 200 x 1 000 x 1 600 cm
Pallet weight: 961 kgs
Cases per pallet: 84 wooden cases
Cases per Layer: 6 wooden cases
Layers per Pallet: 14

