

# QUINTA DO NOVAL

DOURO DOC

2015



Intense and concentrated, with fine tannic structure, it 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 property in any given year. This wine is delicious when young and will also mature well in a cellar.

An authentic wine from the Douro Valley.

## CHARACTERISTICS OF THE 2015 VINTAGE

The winter was cold and dry. Spring was very hot with five heat waves and heavy rainfall that somehow compensate for the lack of water in the soil, allowing a good development of the vines and grapes. The summer was very hot and dry. However, the vines resisted these conditions well and at the end of an August that was cooler than average, the harvest presented itself beautifully.

The harvest started on the 2<sup>nd</sup> of September with our ripest red plots. The weather was glorious, hot and sunny. This was interrupted by rainfall from the 15<sup>th</sup> to the 16<sup>th</sup> of September. 40% of the harvest was already in by this stage. As the weather forecast was favourable, we suspended harvesting for a week and then we started again on the 24<sup>th</sup>, with grapes in very healthy conditions and excellent weather until the 4<sup>th</sup> of October.

## TASTING NOTES

This is a full-bodied and concentrated wine made with Quinta do Noval's best Touriga Nacional and Touriga Franca grapes. It provides layers of delicious ripe fruit while uniquely aromatic and delicate. Very long and elegant finish.

*Carlos Agrellos, Directeur Technique*



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## GRAPE VARIETIES

Quinta do Noval Douro Doc is a blended wine using the noble grape varieties of the Douro: Touriga Nacional, Touriga Franca.

## VINIFICATION

This wine is fermented in temperature-controlled stainless steel vats. All the grapes are destemmed and undergo malolactic fermentation. A post fermentation maceration of ten days is done.

## MATURING

The wine is aged in French oak barrels for 12 months, in new and seasoned 225 litres barrels.

## WINE ANALYSES

Alcohol: 13,5 %

Residual sugar: 0,6g/dm<sup>3</sup>

Total Acidity: 5g/dm<sup>3</sup>

Ph: 3,62

## TEMPÉRATURE DE SERVICE

16°C-18°C

