



QUINTA DO NOVAL

FINE PORTS SINCE 1715

CEDRO DO NOVAL 2018

Named after the emblematic cedar tree that dominates Quinta do Noval's terrace, Cedro do Noval is an authentic expression of the Douro. It is made at Quinta do Noval using carefully selected grapes 100 % grown on the highest steeply terraced vineyards of Quinta do Noval, in the heart of the Douro Valley, in Northern Portugal.

CHARACTERISTICS OF THE 2018 VINTAGE

After a dry winter, 2018 was marked by very cold temperatures and high rainfall until mid-summer, and a hot, dry end of summer. Budbreak started late in good conditions.

Following a long, summery period, high temperatures and water stress were optimum for the anthocyanic richness of the skins and ideal ripening of the grapes.

Grape soundness was excellent at harvest time.

The harvest for white wines took place from 5 to 20 September in good weather conditions, with high temperatures and no rain. It produced high quality wines with good levels of sugar, acidity and phenolic compounds.

All the wines produced that year are essentially very good, even excellent. The whites are fresh and fragrant.





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TASTING NOTE

"Cedro do Noval white 2018 presents a clear light golden color. The aroma is intense, fresh, slightly mineral with layers of fruit and floral notes. On the palate it is full and reveals all its freshness through a balanced acidity and a long aftertaste."

Carlos Agrellos, Technical Director

GRAPE VARIETIES

Cedro do Noval is a blended wine using noble white grape varieties of the Douro Valley:

60% Viosinho, 40% Gouveio

VINIFICATION

The fermentation is done at 100% in French oak barrels, with 20 % of new barrels, for a period of 21 days. No malolactic fermentation.

MATURING

The wine is aged at 100% in French oak barrels, with 20% of new barrels, for about 6 months. Bâtonnage was done once a week for 3 months.

WINE ANALYSES

Alcohol: 13%

Residual sugar: 0.6g/dm³

Total acidity: 6.21g/dm³

Ph: 3.11

SERVING TEMPERATURE

9°C-11°C

