

CEDRO DO NOVAL

2014

CEDRO DO NOVAL RED WINE



Named after the emblematic cedar tree that dominates Quinta do Noval's terrace, Cedro is an authentic expression of the Douro. Principally made up of Portuguese varieties, it also contains Syrah, which rounds out the fruit and gives the wine tremendous charm and accessibility.

CHARACTERISTICS OF THE 2014 VINTAGE

The heavy rainfalls of 2013 and 2014, well distributed throughout the year, the reasonable temperatures in winter and a fresh month of August, enabled the vines to maintain a healthy appearance. Lots of leaves protected the grapes from the peaks of heat during the summer. At the end of August, the harvest was looking wonderful, with beautiful healthy grapes and an excellent sugar-acidity balance. Ideal for Douro wines.

TASTING NOTES

"Deep red colour. Fine and delicate nose of soft ripe black fruits and spice. Beautifully balanced with luscious velvety tannins on the palate. Fresh, smooth and harmonious, it has a long and juicy flavourful finish."

António Agrellos, Technical Director



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GRAPE VARIETIES

Cedro do Noval is a blended wine including Syrah and the noble grape varieties of the Douro Valley. We planted our first Syrah grapes in 2000. Syrah adapts perfectly to the Douro and expresses the characteristics of the soil rather than its specific varietal flavour.

35% Touriga Nacional, 30% Syrah, 25% Touriga Franca and 10% Tinta Roriz

VINIFICATION

The wine was vinified in our specially designed conical stainless steel temperature controlled vats, within a temperature range of 25/28 degrees C.

MATURING

The wine was aged during 14 months in French oak barrels of different ages.

WINE ANALYSES

Alcohol: 13.5%
Residual sugar: <0.6g/dm³
Total Acidity: 5.3g/dm³
Ph:3.55

SERVING TEMPERATURE

16°C-18°C

