

# CEDRO DO NOVAL

2016



Named after the emblematic cedar tree that dominates Quinta do Noval's terrace, Cedro 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 2016 VINTAGE

2016 was a year of extremes: a warm winter with high rainfall, at 618 mm twice as much as in an average year. After a wet spring, summer was very hot and dry, with some peaks of heat in August and September.

By the end of August, the harvest looked extremely good, in excellent sanitary condition, but ripening began to slow down due to the very hot and dry conditions.

Fortunately 17 mm of much needed rain fell on 13<sup>th</sup> September, and maturation continued in ideal conditions from this point onwards. The main part of the harvest began on 19<sup>th</sup> September in dry and sunny weather, and the fruit continued to ripen throughout the harvest period. We were able to harvest each plot in ideal conditions as ripening continued.

In spite of the unusual and extreme climatic conditions of the year, the end result is of an excellent quality. The white wines are balanced and fresh, very aromatic and expressive.

## TASTING NOTES

Cedro do Noval Branco 2016 has a crystal clear colour with light golden glints. It combines freshness, complexity, and a good minerality from the schist soil. A Douro white wine of great depth and personality.

*Carlos Agrellos, Technical Director*



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## GRAPE VARIETIES

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

52 % Viosinho, 48 % Gouveio.

## VINIFICATION

75% of the wine is fermented in stainless steel vats and 25% in French oak barrels (50 % in new barrels and 50 % in seasoned barrels) for a period of 21 days. No malolactic fermentation.

## MATURING

The wine was aged 5 months : 75 % in stainless steel vats and 25 % in French oak barrels.

## WINES ANALYSES

Alcohol: 12,5 %

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

Total acidity: 5,6g/dm<sup>3</sup>

Ph : 3,05

## SERVING TEMPERATURE

9°C-11°C

