

# QUINTA DO NOVAL

2011

**UNFILTERED**  
SINGLE VINEYARD  
LATE BOTTLED VINTAGE



This wine is a remarkable example of the Noval style. Treated exactly like a Vintage Port with only noble grape varieties from the Quinta, trodden by foot and unfiltered. Its main difference is that it is aged for five years in casks instead of the two years typical of Vintage Ports. Definitely an LBV with a difference, with fine structured tannins, great freshness and purity of fruit. It is delicious to drink today, but will age beautifully in its bottle. This is our "Baby Vintage".

### Our difference

An unfiltered Late Bottled Vintage **made only with grapes from our vineyard**, trodden by foot in the **Quinta do Noval « lagares »**.

### CHARACTERISTICS OF THE 2011 VINTAGE

The 2011 harvest was preceded by a cold, wet winter, providing ground water reserves, which allowed a balanced ripening of the grapes during the hot, dry summer.

At harvest time the grapes were in perfect picking conditions and produced wines which combine wonderful purity and complexity of aroma and flavour underpinned by firm well integrated tannins. The 2011 can be drunk with immense pleasure when young but has an excellent ageing capacity.

### TASTING NOTES

"This 2011 LBV Unfiltered presents a deep ruby colour and has an intense and elegant aroma. Great aromatic richness and a mouthful of ripe black fruits and spices. It has fine but solid tannins that gives it a structure of great amplitude and a long and flavourful finish."

*António Agrellos, Technical Director*



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## GRAPE VARIETIES

Touriga Nacional; Touriga Franca; Tinta Roriz; Tinto Cão.

## WHERE THE GRAPES COME FROM

All the grapes come from the Quinta do Noval vineyard, in Pinhão – the heart of the Douro valley.

## VINIFICATION

Grapes were 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.

## AGEING

The wine matures 5 years in oak casks instead of 2 years for a Classic Vintage. This explains its name, “Late Bottled Vintage”. Longer maturing in casks helps provide a smoother wine and gives it its very approachable style, ready to drink as soon as it is bottled.

## WINE ANALYSIS

Alcohol: 19,5% vol  
Residual Sugar: 101 g/dm<sup>3</sup>  
Total Acid: 4,46 g/dm<sup>3</sup>  
Ph: 3,52

## BOTTLING DATE

This unfiltered LBV from the harvest 2011 was bottled in March 2016.

## SERVING TEMPERATURE

15°-17°C

## LOGISTICAL INFORMATION

**EAN Code:** 5601064002303  
**ITF Code:** 15601064002300  
**PACK:** 6 X 75 cl  
**Pack Weight:** 8,5 kgs  
**Pallet dimensions:** 1 000 x 800 x 1 400 cm  
**Pallet weight:** 770 kgs  
**Cases per pallet:** 88 cases  
**Cases per Layer:** 11 cases  
**Layers per Pallet:** 8

