

# QUINTA DO NOVAL

DOURO DOC

2015

TOURIGA NACIONAL



Intense and concentrated, with fine tannic structure, Touriga Nacional 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 Quinta any given year.

## 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 wine presents a delicate floral aroma that is the authentic expression of this noble variety. The 2015 vintage is very well balanced and with loads of soft tannins to round it up. Delicious and a long finish.

*Carlos Agrellos, Technical Director*



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## GRAPE VARIETIES

This wine is entirely made with Touriga Nacional, from the Quinta do Noval vineyard in the heart of the Douro valley.

## 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.

## WINES ANALYSES

Alcohol: 13,5 %  
Residual sugar: 0,6g/dm<sup>3</sup>  
Total acidity: 4,8g/dm<sup>3</sup>  
Ph: 3,57

## SERVING TEMPERATURE

16°C-18°C

