



QUINTA DO NOVAL

FINE PORTS SINCE 1715



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. 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 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 13th September, and maturation continued in ideal conditions from this point onwards. The main part of the harvest began on 19th 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 dry red wines are high in colour, beautiful, well structured and with good acidity.

TASTING NOTES

Cedro do Noval Tinto 2016 has a dense and opulent red color. The nose reveals spicy aroma, followed by chewy flavors of chocolate, and dark plum. A firm acidity on the palate, slightly smoky finish which enhances the purity and the freshness of the fruit.

Carlos 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.

60 % Touriga Nacional, 20 % Syrah, 15 % Touriga Franca, 4 % Tinto Cão and 1 % Donzelinho Tinto

VINIFICATION

The wine is vinified in stainless steel vats for a period of 7 days, where it then undergoes malolactic fermentation.

MATURING

The wine is aged during 10 months in French oak barrels, 12 % in new barrels.

WINE ANALYSES

Alcohol: 13.5 %
Residual sugar: 0.6g/dm³
Total Acidity: 5g/dm³
Ph: 3.58

SERVING TEMPERATURE

16°C-18°C