

CEDRO DO NOVAL

2015

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 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 2nd of September with our ripest red plots. The weather was glorious, hot and sunny. This was interrupted by rainfall from the 15th to the 16th 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 24th, with grapes in very healthy conditions and excellent weather until the 4th of October.

TASTING NOTES

"Deep red colour. This is a powerful wine with an expressive nose of black cherries, dark plums, bitter chocolate and liquorice. Smooth and well balanced, it has strong silky tannins with a refreshing acidity and a luscious 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.

30% Touriga Nacional; 30% Syrah; 25% Touriga Franca;
10% Tinta Roriz; 5% Tinto Cão.

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: 5g/dm³
Ph: 3,63

SERVING TEMPERATURE

16°C-18°C

