

CEDRO[™] NOVAL

2017



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 2017 VINTAGE

2017 was characterised by a cold, dry winter followed by an exceptionally hot and dry spring and summer. Apart from heavy rainfall (25 mm) on 6 July at Quinta do Noval, only 300 mm of rain fell since November 2016.

June was the hottest month since 1980, with temperatures reaching 42-44°C in the Douro Valley during a heat wave lasting from 7 to 24 June.

Due to these extreme weather conditions, all phases of the vine's growth were 15 to 20 days early compared to 2016.

Further, heavy hail on 7 July – throughout the estate – caused an estimated 5-7% reduction in production.

The vines weathered the shortage of water and the high temperatures well. At the end of August the harvest looked very promising, with excellent sanitary conditions.

Harvest started much earlier than usual due to the weather: from 17 August for the white wines and 21 August for the reds and the Ports, lasting until 28 September, with high temperatures and a total absence of rain.

TASTING NOTES

Cedro do Noval Branco 2017 has a crystal clear colour with a light golden glints. It combines woodiness, with citrus fruit and floral scents. As usual, a very noticeable minerality comes through resulting in a Douro white wine of great depth and personality.

Carlos Agrellos, Technical Director



CEDRO DO NOVAL

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GRAPE VARIETIES

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

45 % Viosinho; 35 % Gouveio and 20 % Rabigato.

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: 13 %

Residual sugar: 0,6g/dm³

Total acidity: 6,47g/dm³

Ph : 3,08

SERVING TEMPERATURE

9°C-11°C

