

# MARIA MANSA

2016



Elegant, fresh and well-balanced, with soft approachable tannins, our Maria Mansa red wine offers delicious notes of red fruits on the palate, typical of the wines from this region, in good harmony with the notes of wood. This balance gives us a high quality wine from the Douro which is softer and more immediately accessible than the rest of the Noval range, ready for immediate consumption.

## 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 wines are balanced and fresh, very aromatic and expressive. The dry red wines are high in colour, beautiful, well structured and with good acidity. The Port wines are exceptional, with excellent structure, very intense bright fruit, and aromatically very expressive.

## TASTING NOTES

Maria Mansa Tinto 2016 shows off its terroir origin. Made with the most popular red Douro varieties, it presents a rich combination of floral and fruit driven aromas, combined with some oak flavors and a tasty finish.

*Carlos Agrellos, Technical Director*



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## GRAPE VARIETIES

Maria Mansa is a blended wine of the noblest Douro grape varieties: Touriga Franca, Tinta Roriz,, Touriga Nacional and Tinta Barroca.

## VINIFICATION

The wine is vinified in stainless steel vats at a controlled temperature of 28°C. All the grapes are destemmed and the malolactic fermentation is also made in stainless steel vats. No post fermentation maceration.

## MATURING

The wine is aged in french oak barrels of different ages for 10 months, in seasoned barrels of 225 litres.

## WINE ANALYSES

Alcohol: 13 %  
Residual sugar: 0,6g/dm<sup>3</sup>  
Total Acidity: 4,9g/dm<sup>3</sup>  
Ph: 3,67

## SERVING TEMPERATURE

16°C-18°C

