



**QUINTA DO NOVAL**

FINE PORTS SINCE 1715



## **QUINTA DO NOVAL TOURIGA NACIONAL 2016**

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 in any given year.

### **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 13<sup>th</sup> September, and maturation continued in ideal conditions from this point onwards. The main part of the harvest began on 19<sup>th</sup> 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.



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### TASTING NOTES

This wine presents a purple color. The nose reveals very intense aromas of cassis, bergamot, orange and wild flowers. On the palate, it is fresh, with polished tannins, a silky texture and a strong finish.

*Carlos Agrellos, Technical Director*

### 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 stainless steel vats for a period of 12 days, where it then undergoes malolactic fermentation.

### MATURING

The wine is 100 % aged in wooden barrels for 10 months, with 35 % in new French oak barrels.

### WINES ANALYSES

Alcohol: 13 %  
Residual sugar: 0.6g/dm<sup>3</sup>  
Total acidity: 5g/dm<sup>3</sup>  
Ph: 3.59

### SERVING TEMPERATURE

16°C-18°C