



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Cedro do Noval Reserva Vinho Branco

2023



Named after the emblematic cedar tree that dominates the terrace of Quinta do Noval, Cedro do Noval is an authentic expression of the Douro. The Cedro Reserva is made from a strict selection of grapes from the very finest high mountain terroirs among the many vineyards that we work with. The varieties used in this wine are Viosinho and Gouveio.

GRAPE VARIETIES

Cedro do Noval Reserva is a blended wine using noble white grape varieties of the Douro Valley: 65% Viosinho, 35% Gouveio.

VINIFICATION

All the varieties are destemmed and lightly crushed before the initial pressing. Most of the wine is fermented in stainless steel vats to preserve the fine varietal aromatics of the varieties. 35% is fermented in 225 litre French oak barrels, of which 20% are new, adding structure to the wine. No malolactic fermentation.

MATURING

65% in stainless steel vats, 20% in new French oak barrels, 15% in second-year oak barrels.

The wines in barrels are bâtonnaged three times per week during the first month after completing the alcoholic fermentation. After that just once a week for another three months. The total time in barrels is therefore five months.

SERVING TEMPERATURE

9°C-11°C

WINE ANALYSES

Alcohol: 13.5%
Residual sugar: 0.6g/l
Total acidity: 5.8g/l
pH: 3.33

BOTTLING DATE

April 2nd 2024