

QUINTA DO NOVAL

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40 Year Old Tawny Port

Douro Valley, Portugal

ESTATE

One of the oldest port houses, Quinta do Noval is also arguably the greatest. It is unique among top port houses in that most of the ports are made from estate-grown fruit and, notably, all the vintage Noval wines are from the single Quinta do Noval vineyard. Noval is mentioned in land registries going back to 1715, and has been sold just twice in that time, once in the late 19th century, and to its present owners in 1993. Noval has, however, a reputation for being an innovative, independent producer. Noval is distinguished by dedicated focus to its vineyard and estate ports.

WINE

Quinta do Noval was the first port house to introduce blended tawnies with an indication of average age. Their eldest offering, the Noval Tawny 40 Year Old Port, is a blend of carefully selected Ports from several vintages, all matured in oak casks with, as the name suggests, for an average age of 40 years. The final result is a remarkable representation of the quintessence of the Noval Tawny style: a profoundly concentrated and complex old wine, the memory of the house.

VINEYARD

Sourced entirely from estate-grown grapes, using the Noval vineyard-based approach that is a rarity in the region. The astonishing terraced vineyards of Noval, perched above the Douro and Pinhao rivers, are an infertile schist, and not soil as much as sheer rock. Elevation of the vineyards ranges from just above river level to 1,200 feet. Average vine density is approximately 2,000 vines per acre, producing on average 30-35 hectoliters per hectare.

WINEMAKING

Variety: Touriga Nacional, Touriga Franca, Tinto Cão, Sousão, Tinta Roriz

Fermentation: Grapes were trodden by foot and fermented in the traditional lagares of the Quinta; a costly and rare approach to winemaking, but nonetheless justified in order to obtain the best extraction.

Aging: Matured in oak casks and with an average age of 40 years.

Alcohol: 21.5%

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Wine Spectator

"This is very flattering up front, with a lush wave of warm date, fig and toffee leading the way, backed by subtle bitter almond and Brazil nut notes that add spine and contrast. A flash of green tea pierces the finish, adding a dry hint in turn and bringing you back for more. A wine with power that is also invigorating to drink."

- JAMES MOLESWORTH, 6/2018

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Wine Advocate

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