

QUINTA DO NOVAL

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.



Cedro do Noval Branco 2019

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

Named after the emblematic cedar tree that dominates Quinta do Noval's terrace, Cedro do Noval 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.

VINEYARD

Noval's dry table wines are from specially selected parcels of new and mature vines around the spectacular estate, and blended from two noble white grape varieties of the Douro Valley: 60% Viosinho, 40% Gouveio.

WINEMAKING

Variety: 60% Viosinho, 40 % Gouveio

Fermentation: Vinified in French oak barrels (20% new) for 21 days; no malolactic fermentation occurs.

Aging: 6 months in French oak barrels, 20% in new barrels. Bâtonnage was done once a week for 3 months.

Alcohol: 13.0%

92

Wine & Spirits

"This blend of viosinho and gouveio ferments and ages in French Oak barrels (20% new), tightening up the structure of the wine. Everything about it is pale, from the peach flavors to the delicate floral scents and the lemony acidity. The wine's long schist savor will accompany bolinhos de bacalhau or a more substantial main course." - J.G., 2/2021

90

Wine Spectator