

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.



Touriga Nacional 2018

Douro DOC, 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

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 the Quinta in any given year.

VINEYARD

This wine is entirely made with Touriga Nacional, from the Quinta do Noval vineyard in the heart of the Douro valley.

WINEMAKING

Variety: 60% Viosinho, 40% Gouveio

Fermentation: Vinified in stainless steel vats for 10 days, where the entire wine undergoes malolactic fermentation.

Aging: 11 months in French oak barrels, 30% in new barrels

Alcohol: 14.1%

VINTAGE

After a dry winter, 2018 was marked by a very cold temperatures and high rainfall until mid-summer, and a hot, dry end of summer. Budbreak started late and in good condition. Following a long, summery period, high temperatures and water stress were optimum for the anthocyanic richness of the skins and ideal ripening of the grapes. The sanitary state of the grapes was excellent at harvest time. Harvest took place from 5 September to 13 October in good weather conditions, with high temperatures and no rain. It produced high quality wines.

Robert Parker
WINE ADVOCATE

90+

"The 2018 Touriga Nacional was aged for 11 months in 30% new French barriques. It comes in at 14.1% alcohol. Fragrant and chock-full of blue-fruit flavors, this elegant Touriga is fresh and lifted, lively and easy to drink at the table. Silky and precise, this tightens notably with aeration. When it comes around, it should be a very graceful and expressive Touriga." - MARK SQUIRES, 9/2019