

# QUINTA DO NOVAL

(Pictured) The terraced "Nacional" vineyard of Quinta do Noval, which produces the most famous and collectible Port of the estate.



## Quinta do Noval Ruby NV

### Douro Valley, Portugal

#### ESTATE

Quinta do Noval is one of the oldest and arguable the greatest traditional Port house. The emphasis is on the importance of the vineyard, which is why the company is named after its vineyard and why the principal Vintage Ports, Quinta do Noval and Quinta do Noval Nacional are both single vineyard wines. The company's aim is to produce great classic Ports, which are harmonious and elegant expressions of the terroir of Quinta do Noval. Noval is a pioneer and the improvements made to the Estate over the last 15 years have resulted in the most outstanding range of wines from the Douro Valley.

#### WINE

This is a deep-colored lively, peppery wine full of fresh fruit flavors it is bottled after three years in cask. An ideal Port for informal drinking.

#### VINEYARD

After 15 years of hard work replanting the legendary vineyard in Pinhão, Noval is seeing fruit at a quality level exceeding its highest expectations. Noval BLACK is made from at least 50% estate grown fruit. Additional fruit is sourced from exclusively A-rated vineyards in the Cima Corgo, the most famous of the three sub-regions in the Douro Valley. *Farming:* The vineyard is farmed sustainably.

#### WINEMAKING

*Fermentation:* The Noval Ruby is vinified by pumping over in stainless steel vats with temperature control at 26°/28°C.

*Variety:* Tinta Roriz, Touriga Franca and Tinta Barroca predominate among the traditional grape varieties of the Demarcated Region of the Douro Valley.

*Aging:* It is a blend of wines with an average age of 2 to 3 years, aged in large oak wooden vats.

*Alcohol:* 19.5%

#### TASTING NOTE

"Bright Ruby color. Intense youthful nose with a distinctive fruity character reminiscent of wild cherries. On the palate is well balance, with intense fruit and good length. Drink it slightly chilled as an aperitif or at room temperature with a dessert." -Carlos Agrellos, Technical Director