




QUINTA DO NOVAL

FINE PORTS SINCE 1715

Nacional Vintage Port 2016

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 of the vintage Noval wines are from the single Quinta do Noval vineyard.

WINE

Quinta do Noval Vintage Port is characterized by its purity of fruit and a fine and delicate quality that is typical of the wines of the property in general but which finds its most remarkable and enduring expression in the Vintage Ports. Equilibrium, harmony, finesse and elegance characterize our great Vintage Ports, which are declared only in great years and only when the wines come up to Noval's exacting standards. Even then, the wines selected for the Quinta do Noval Vintage Port blend represent only a small proportion of our total production.

VINEYARD

The Nacional parcel is planted with a mix of the noble grape varieties of the Douro, principally As a vine dies, it is replanted from the cuttings of another vine in the vineyard.

Farming: These vineyards are farmed sustainably.

Grape Varieties: Touriga Franca; Tinto Cão; Touriga Nacional; Sousão and Tinta Roriz.

WINEMAKING

Fermentation: Following harvest, the grapes were trodden by foot and fermented in the traditional stone "lagares" of the Quinta, with temperature control at 28°F, where a disciplined and intense treading is fundamental for a good final result.

Aging: The wine is aged for 18 months in old oak barrels of 640 liters or larger.

VINTAGE

It was a year of extremes: a warm winter with a high rainfall, at 618 mm twice as much as in an average year. After a wet spring, summer was very hot and dry, with some peaks of heat in August and September. By the end of August, the harvest looked extremely good, in excellent sanitary conditions, but ripening began to slow down due to the very hot and dry conditions. Fortunately 17mm of much needed rain fell on September 13th, and maturation continued in ideal conditions from this point onwards. The main part of the harvest began on September 19th in dry and sunny weather, and the fruit continued to ripen throughout the harvest period.



WINE ENTHUSIAST

"This is a ripe and fruity yet structured wine that has amazing aging potential. It offers a strongly floral element that contrasts with the tense, mineral texture and dense tannins. It is an immensely concentrated wine that will not be ready until 2029."