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



Nacional Vintage Port 2019

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

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 the 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 the total production.

VINEYARD

The wine is produced exclusively from selected plots at the Quinta, from a blend of These higher quality varieties are planted throughout the vineyard due to the major re-planting project of the early 1990s. At this age, the fruit at the estate is entering the prime of quality. Farming: The vineyard is farmed sustainably.

WINEMAKING

Fermentation: The grapes were fermented in the traditional stone "lagares" of the Quinta, with temperature control at 82°F. Grapes were trodden by foot to obtain the must, then macerated during fermentation to obtain the best possible extraction.

Variety: Touriga Nacional, Touriga Franca, Tinto Cão, Sousão and Tinta Roriz Aging: 18 months in wooden barrels in the air-conditioned cellars of the Quinta. Alcohol: 19.5%

VINTAGE

2019 was marked by a mild winter and generally dry conditions, with almost no rain from May to the end of August. Summer temperatures in the Douro were fortunately lower than usual this year, making the absence of rain easier to bear for the vines. Moreover, low humidity led to low disease pressure in the vineyards and beautiful healthy grapes. Harvest started on September 9th for the red varieties. Yields were slightly higher than our 10-year average and musts showed great natural acidity and freshness.



Lobut Carky

"Showing open and expressive fruit, more cherries and even more power as it aired out. The aromatics are excellent here too, but more fruit driven. This Nacional has more precision and more finesse. It is brighter and laser-like focused with an expression of fruit that seems so pure that you can almost think they used a spoon to fill the bottle after just crushing the grapes. If the structure is excellent, the fruit is sensational. The juicy finish of this very fresh Porto seals the deal." MS









