

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 VR Duriense 2017

Vinho Regional Duriense, 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 the terrace of Quinta do Noval, Cedro do Noval is an authentic expression of the Douro. Principally made up of classic Portuguese varieties, it also contains a proportion of Syrah, which rounds out the fruit and gives the wine enormous charm and accessibility in an authentically Douro style.

VINEYARD

Noval's dry table wines are from specially selected parcels of new and mature vines around the spectacular estate, and blended from four classic port varieties: Touriga Nacional, Tintaão, Touriga Franca and Tinta Roriz. True to its long history of continuous innovation, Noval has also been among the first to experiment with Rhone varieties in the Douro, with Syrah from estate plantings being blended into the Cedro do Noval.

WINEMAKING

Variety: 55 % Touriga Nacional, 25 % Syrah, 15 % Touriga Franca, 5 % Tinto Cão.

Fermentation: Vinified in stainless steel vats for 7 days, where it then undergoes malolactic fermentation.

Aging: 10 months in French oak barrels, 12 % in new barrels.

Alcohol: 14.0%

VINTAGE

2017 was characterized by a cold, dry winter followed by an exceptionally hot and dry spring and summer. The vines weathered the shortage of water and the high temperatures well. At the end of August, the harvest looked very promising, with excellent sanitary conditions. Harvest started much earlier than usual due to the weather: from 17 August for the white wines and 21 August for the reds and the Ports, lasting until 28 September, with high temperatures and a total absence of rain.

Robert Parker
WINE ADVOCATE

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"Fresh, silky and subtly concentrated, this shows its essence of fruit on the tongue. The Syrah has a small influence, but this is not gamey. It is another red that seems to benefit from the 2017 vintage. The fruity-to-fresh feel makes this both suave and tasty. Finally, this has ripe tannins. It can hold awhile, but don't hesitate to drink it on release." - MARK SQUIRES, 9/2019