

QUINTA DO NOVAL

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



Nacional Vintage Port 2020

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

2020 was a hot and dry year, with a prolonged ripening period throughout the summer that led to an early harvest, as the grapes became fully ripe by early September. The resulting wines are extremely rich and powerful, voluminous, sensual, with great density. Tannic structure is immense, but with remarkable finesse.

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Decanter

"Like the rest of Quinta do Noval, the Nacional parcel ripened early in 2020 and was harvested in one day [...] Deepest inky crimson-black colour; sullen and dense on the nose but with underlying opulence; amazing depth and concentration, nothing raw about this despite its youth. Broad, ripe, gravelly tannins, focused with glorious spice and richness. Big and broad on the finish but with remarkable freshness and finesse for a hot year. A 'wow' of a wine with a lifetime or more in bottle ahead." R.M 8/22

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Wine Spectator

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Jeb Dunnuck

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Wine Advocate

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