

QUINTA DO NOVAL

2011
VINTAGE



A UNIQUE VINEYARD TERROIR

Quinta do Noval Vintage Port is characterised 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 characterise our great Vintage Ports, which are declared only in great years (3 or 4 years in a decade) 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.

CHARACTERISTICS OF THE 2011 VINTAGE

There is no such thing as an easy year in the Douro Valley, but although the final result was some magnificent wine, 2011 was actually particularly challenging in the vineyard and the utmost vigilance was necessary in order to produce the great Vintage Port of 2011

From October 2010 to September 2011 the total precipitation was 743 mm, slightly above the last 30 years average (596 mm), but much lower than in 2010 (1254 mm). 85% of this precipitation fell during the winter. This very positive factor replenished the water reserves deep down in the soil. In contrast, the weather was very dry for the rest of the year, from spring to autumn only in the summer were the temperatures moderate.

In general we could say that the 2011-recorded temperatures were not higher than those of 2010. However, there were a number of extreme conditions that characterized the climate, such as periodic heat waves, high nocturnal temperatures and strong and dry winds.

In April and May temperatures above 30°C (well above average) caused three heat waves. Flowering took its course two weeks earlier than usual, profiting of the moisture from winter rains and some thunderstorms. These conditions also led to a very strong vegetative growth, hampering the work in the vineyard and to a strong pressure from oidium and mildew, which we were able to fully control.

June was very irregular. In the second half, temperatures between 30 and 40°C resulted in a heat wave that caused grape burn, more significantly in Tinta Barroca (30%).

In July (very windy) and August temperatures were relatively normal offering cool nights. For more than 3 months we had practically no rain. Water was needed for proper completion of maturation. Fortunately, on the 21st of August it rained 19,6 mm at Noval, which then provided the necessary moisture for the maturation to resume its course.



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We start harvesting the white grapes on the 27th of August. We then had another set of rain on the 1st of September. As all the weather forecasts were positive, we decided to postpone the harvest for a week to allow the vines to take advantage of this water and reach full maturity. It turned out to be a very good decision because a glorious sunshine stayed for the rest of the harvest. Grapes were healthy and in excellent conditions. Once crushed in the lagares they immediately showed excellent dark colour and lovely aromas, with good sugar content and acidity. We knew at once that we were potentially in the presence of a great year.

The first tastings show us wines with intense dark colour, elegant but well structured, with great aromatic intensity, who assured us immediately a very good overall quality of the vintage with lots of very high quality potential.

“Very seductive. Lovely fresh floral notes on the nose, many delicate complex aromas. Violets. Wonderful purity and fresh precision of fruit. Intense concentration, but delicate at the same time. Fine long tannins.”

António Agrellos, Technical Director - May 2013

ELABORATION

DECLARATION

Quinta do Noval has always had a slightly eccentric approach to **Vintage Declarations**, and indeed the house to a great extent made its name with its declaration of the great 31 Vintage.

WHERE THE GRAPES COME FROM

All the grapes come from the Quinta do Noval vineyard.

GRAPE VARIETIES

Touriga Nacional 60%; Touriga Francesa 30%; Tinto Cão 10%.

VINIFICATION

Grapes are trodden by foot to obtain the must, then during fermentation macerate to obtain the best possible extraction in the lagares, the traditional stone vats from the Quinta.

MATURING

It is matured for 18 months in wooden casks.



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ENJOY IT

TIMES TO ENJOY

Particularly enjoyable:

- with a dessert
- with dark chocolate
- with cheese
- on its own at the end of a meal

SERVING TEMPERATURE

Serve at cellar temperature (15/17°)

DECANTATION

Recommended to separate the sediment.

WHEN CAN I DRINK IT?

BEFORE OPENING

This cellar wine will mature over the years and develop a complex variety of aromas. You can also enjoy it when young to taste the intensity of its fruit. It is best drunk 4 to 40 years after bottling.

AFTER OPENING

Drink within 48 hours.

