

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



# Touriga Nacional 2017

Douro DOC, 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

ntense and concentrated, with fine tannic structure, Touriga Nacional is distinguished by its delicacy, a characteristic of the Quinta do Noval style. It is the product of a strict selection from the best lots produced by the Quinta in any given year.

#### **VINEYARD**

his wine is entirely made with Touriga Nacional, from the Quinta do Noval vineyard in the heart of the Douro valley.

#### WINEMAKING

Variety: 60% Viosinho, 40 % Gouveio

Fermentation: Vinified in stainless steel vats for 10 days, where the entire wine undergoes malolactic formentation.

Aging: 10 months in French oak barrels, 35% 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



## **Wine&Spirits**

"Ripe and elegant, this is a fine wine. Its perfumed character is balanced by the firm tannins that give the wine structure and density. The wine has a sense of restrained, black plum fruits shining and polished from wood aging." - ROGER VOSS, 11/2020



