

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.



Tawny 20 Year Old Port

Douro Valley, 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

Noval 20 year old Tawny is a blend of old Ports from different vintages that have matured in oak casks, with an average age of 20 years. Irresistible freshness with all the complexity of age. Harmonious and balanced, fine, elegant and long, with all the aromatic complexity typical of Noval Tawny Ports. A few important points to make up front that set Noval apart: the wine is 100% estate, and 100% trodden by foot. There are other critical points to making the Noval 20 Year Old so exceptional, but the fact the fruit is of the highest possible quality and handled so gently is at the very core.

VINEYARD

Farming: Sourced exclusively from the Quinta's sustainably farmed, estate-grown fruit. In the early 1990s Quinta do Noval replanted the vineyards with higher quality varieties, the vines are now entering their prime of quality.

WINEMAKING

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

Fermentation: Fruit is trodden by foot in the lagares at Quinta do Noval, a traditional, costly and rare approach

Aging: Wines used for the blends have an average age of 20 years and were aged in old oak barrels of 640 liters

Alcohol: 21%

Decanter

96

"A chip off the (40-year-old) block, Quinta do Noval's 20-year-old has excellent structure and drive. Together with the fresh acidity, heady yet controlled Cognac-like spirit harmoniously buoys its orange peel, dried apricot, honey and marzipan flavours. Saline, café crème notes and a woody walnut timbre lend a balancing savouriness to the long and precise finish." - SARAH AHMED, 1/2021

95

Wine Spectator