

QUINTA DO NOVAL

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



LBV Single Vineyard Port 2014

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

This wine is a remarkable example of the Noval style. Treated exactly like a Vintage Port with only noble grape varieties that sourced exclusively from estate vineyards, trodden by foot and unfiltered. This expression differs in its extended aging, seeing five years in casks instead of the typical two years for Vintage Ports. Definitely an LBV with a difference, this wine has fine structured tannins, great freshness and purity of fruit. It is delicious to drink today, but will age beautifully in its bottle.

VINEYARD

All the grapes come from the Quinta do Noval vineyard, in Pinhão – the heart of the Douro Valley. 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: Grapes were 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.

Variety: A blend of six traditional Portuguese grape varieties: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca and Tinta Cão.

Aging: Matures for 5 years in French oak

Alcohol: 19.5%

VINTAGE NOTE

2014 is characterized by heavy rainfall that was well distributed throughout the year. With reasonable temperatures in winter and a fresh month of August, the vines were able to maintain a healthy appearance, with lots of leaves throughout the cycle, which protected the grapes from the peaks of heat during the summer, safeguarding the health of the bunches. At the end of August, the harvest was looking wonderful, with beautiful healthy grapes and an excellent sugar and acidity balance, ideal for making great Port.

Robert Parker
WINE ADVOCATE

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"It is nicely aromatic, with a touch of eucalyptus. The structure is downright impressive, and this needed the time in cask. It tightens slowly but inevitably as it airs out. The fruit flattens a bit at the same time, though. This is still a pretty nice achievement in the vintage. Noval doesn't make traditional LBVs that fall apart—and it will stay on a plateau for a long time." - MARK SQUIRES, 9/2020

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Wine Enthusiast