

QUINTA DO NOVAL

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



Vinhas da Marka 2019

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

Vinhas da Marka is the very first edition of a new exciting project called 'Terroir Series'. Every edition will focus on one specific terroir that was identified that year as exceptional.

VINEYARD

Vinhas da Marka is a 1.45 hectare parcel of old vines at the heart of Marka. These old vines from 1930 are a field blend of over 30 different traditional varieties.

WINEMAKING

Fermentation: This wine is made with hand-picked grapes, manual sorting and complete destemming of the grape bunches. Selected yeasts are used to master the fermentation cycle. The fermentation is done in stainless steel tanks at a controlled temperature around 79°F. Malolactic fermentation happened in stainless steel tanks and French oak barrels.

Aging: The wine is aged in French oak barrels of 225 liters for 12 months, 80% in new barrels, 20% from barrels of one vintage.

Alcohol: 14.5%

VINETAGE

2019 was marked by a mild winter and generally dry conditions, with almost no rain from May to the end of August. While in many parts of Europe producers faced heatwaves, summer temperatures in the Douro were fortunately lower than usual this year, making the absence of rain easier to bear for the vines. Harvesting conditions were ideal, with moderate temperatures and overall dry weather. The plot was harvested on October 3rd. The purity, complexity and character of the resulting wine reflect these ideal conditions.

Decanter

"Uncommon freshness for a west-facing 1.45ha parcel of vines at 140-180m. Planted in 1930, it reveals smoky, graphite minerality to the nose and palate with juicy blackberry, pureed raspberry, silky blood plum and orange blossom, cedar and anise accents. Fresh acidity and fine-grained gently mouth-coating tannins make for a persistent finish." -S.A.

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