

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 2019

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

Intense 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

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

WINEMAKING

Variety: 100% Touriga Nacional

Fermentation: Vinified in stainless steel vats for 8 days, where the entire wine undergoes malolactic fermentation. Aging: 12 months in French oak barrels, 33% in new barrels

Alcohol: 14.0%

VINTAGE

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, and although we enjoyed prolonged sunny weather, summer temperatures in the Douro were fortunately lower than usual this year, making the absence of rain easier to bear for the vines. Moreover, low humidity lead to low disease pressure in the vineyards and beautiful healthy grapes. Harvest started on September 9th for the red varieties. Harvesting conditions were ideal, with moderate temperatures and overall dry weather. A small amount of helpful rain fell on September 21st/22nd and later between October 14th and 17th. Yields were slightly higher than our 10-year average and musts showed great natural acidity and freshness



Libut Carker

"The 2019 Touriga Nacional was aged for 12 months in 33% new French barriques. It comes in at 14.2% alcohol. Rather classic and perfectly balanced, this shows off some restrained floral aromas up front, tasty blue fruits and good acidity. The fruit is always beautifully supported by the ripe tannins and freshness. This is remarkably elegant, showing fine finesse, but it never lacks an expression of fruit. The remaining question is how it might age. It should be great for at least another decade, but I'd bet on more." -M.S - 8/22