



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Vintage Port 2016

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 of the vintage Noval wines are from the single Quinta do Noval vineyard.

WINE

Quinta do Noval Vintage Port is characterized by its purity of fruit and a fine and delicate quality that is typical of the wines of the property in general but which finds its most remarkable and enduring expression in the Vintage Ports. Equilibrium, harmony, finesse and elegance characterize the great Vintage Ports, which are declared only in great years and only when the wines come up to Noval's exacting standards. Even then, the wines selected for the Quinta do Noval Vintage Port blend represent only a small proportion of the total production.

VINEYARD

The wine is produced exclusively from selected plots at the Quinta, from 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: These vineyards are farmed sustainably.

Grape Varieties: Touriga Nacional, Touriga Franca, Tinto Cão and Sousão.

WINEMAKING

Fermentation: The grapes were fermented in the traditional stone "lagares" of the Quinta, with temperature control at 28°C. Grapes were trodden by foot to obtain the must, then macerated during fermentation to obtain the best possible extraction.

Aging: The wine was aged for 18 months in wooden barrels in the cellars of the Quinta.

VINTAGE

It was a year of extremes: a warm winter with a high rainfall, at 618 mm twice as much as in an average year. After a wet spring, summer was very hot and dry, with some peaks of heat in August and September. By the end of August, the harvest looked extremely good, in excellent sanitary conditions, but ripening began to slow down due to the very hot and dry conditions. Fortunately 17mm of much needed rain fell on September 13th, and maturation continued in ideal conditions from this point onwards. The main part of the harvest began on September 19th in dry and sunny weather, and the fruit continued to ripen throughout the harvest period.



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2016
VINTAGE

PORT

BOTTLED AND SHIPPED BY

QUINTA DO NOVAL - VINHOS, S.A.
PINHÃO - PORTUGAL
Produce of Portugal
BOTTLED IN 2018

19,5% vol

75 cl e

13

98

JAMES SUCKLING

"This is a superb baby Noval that reminds me of the 1966. Chewy yet so polished. The light sweetness suggests an overall dialing back of the sugar content. Stemmy and lightly green. A truly classic Noval. Almost all from Pinhao. Buy. Better in 2025."