

# 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.



## Colheita 2009

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

Colheita is a Vintage Tawny Port. Whereas Tawnies with an indication of age show the House style, Vintage Tawnies show the personality of the vintage year. Colheita spends its entire life in barrel until the moment of bottling. On the nose they are fresh, powerful and fruit-forward with balanced acidity. On the palate they have a nutty, oxidized character with a seductively smooth finish.

### 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:* 30% Touriga Nacional, 20% Barroca, 20% Touriga Franca, 10% Tinto Roriz, 10% Local Varieties  
*Fermentation:* Grapes from the Quinta do Noval vineyard are trodden by foot to obtain the must, then during fermentation are pressed in lagares, the traditional stone vats.

*Ageing:* Legislation requires a minimum ageing period of 7 years in casks. At Quinta do Noval, Colheitas are commercialised after 10 to 12 years of maturing.

*Alcohol:* 21%

### VINTAGE

In 2009 we had a wet and cold winter at Noval, springtime with little rain and a very dry summer with temperatures lower than average, except for the months of June and September. The vines were exposed to heat for a longer time during the day. Consequently, the vines preserved their leaves throughout the whole growing cycle, and an efficient distribution of water to the plant was achieved. Mild temperatures and low rainfall favored the flowering in the end of May. The ripening was early and even until mid-August, exploding after that due to high temperatures and very dry weather. At harvest the grapes were in excellent health and perfectly ripe.

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"The 2009 Colheita Tawny Port is a typical field blend of grapes like Touriga Nacional, Touriga Franca, Tinto Cão, Sousão and Tinta Roriz, bottled June 2022 with 117 grams of sugar, 20.6% alcohol and a long cork. In this big vintage, you get mouth-coating fruit and texture, fine depth and a delicious finish. You get a little extra oomph here, I think. The finish is laced with classic caramel and chocolate. It is fresh and rich, in great shape. This is only a little more aged than a 10 Year, but it overachieves..." M.S 8/22

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Wine Advocate

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Wine Spectator

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Jeb Dunnuck

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