

**QUINTA DO NOVAL**

**2011**

**VINTAGE  
NACIONAL**



ONE OF THE WORLD'S GREATEST WINES  
AND ONE OF THE MOST HIGHLY PRIZED

#### **THE TERROIR**

A small area at the heart of the Quinta do Noval vineyard planted with **ungrafted vines** and **untouched by phylloxera**. The word "Nacional" refers to the fact that the vines are Portuguese vines growing in Portuguese soil with no foreign root stock, and are therefore "attached to the soil of the Nation". This great wine is a source of pride to the people of Portugal, and at its best the finest expression of the extraordinary terroir of Quinta do Noval.

#### **CHARACTERISTICS OF THE 2011 VINTAGE**

There is no such thing as an easy year in the Douro Valley, but although the final result was some magnificent wine, 2011 was actually particularly challenging in the vineyard and the utmost vigilance was necessary in order to produce the great Vintage Port of 2011

From October 2010 to September 2011 the total precipitation was 743 mm, slightly above the last 30 years average (596 mm), but much lower than in 2010 (1254 mm). 85% of this precipitation fell during the winter. This very positive factor replenished the water reserves deep down in the soil. In contrast, the weather was very dry for the rest of the year, from spring to autumn only in the summer were the temperatures moderate.

In general we could say that the 2011-recorded temperatures were not higher than those of 2010. However, there were a number of extreme conditions that characterized the climate, such as periodic heat waves, high nocturnal temperatures and strong and dry winds.

In April and May temperatures above 30°C (well above average) caused three heat waves. Flowering took its course two weeks earlier than usual, profiting of the moisture from winter rains and some thunderstorms. These conditions also led to a very strong vegetative growth, hampering the work in the vineyard and to a strong pressure from oidium and mildew, which we were able to fully control.



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June was very irregular. In the second half, temperatures between 30 and 40°C resulted in a heat wave that caused grape burn, more significantly in Tinta Barroca (30%).

In July (very windy) and August temperatures were relatively normal offering cool nights. For more than 3 months we had practically no rain. Water was needed for proper completion of maturation. Fortunately, on the 21st of August it rained 19,6 mm at Noval, which then provided the necessary moisture for the maturation to resume its course.

We start harvesting the white grapes on the 27th of August. We then had another set of rain on the 1st of September. As all the weather forecasts were positive, we decided to postpone the harvest for a week to allow the vines to take advantage of this water and reach full maturity. It turned out to be a very good decision because a glorious sunshine stayed for the rest of the harvest. Grapes were healthy and in excellent conditions. Once crushed in the lagares they immediately showed excellent dark colour and lovely aromas, with good sugar content and acidity. We knew at once that we were potentially in the presence of a great year.

The Nacional was brought in the 10<sup>th</sup> October, made up of ripe healthy grapes, which once in the lagar showed stunning colour and concentration.

“Very strong distinctive personality. Tannins powerful reserved and fine. Very intense long and concentrated fruits, explosive in the mouth, balanced and with great freshness. Brooding presence.”

*António Agrellos, Technical Director - May 2013*



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### ELABORATION

#### **DECLARATION**

The Nacional is a unique and extraordinary phenomenon. It does not necessarily follow the same rhythm as the rest of the Quinta do Noval. In some years a great Nacional is produced when Noval does not even declare the Quinta do Noval Vintage. In others, Quinta do Noval makes a great Vintage Port, and the Nacional does not perform. And then there are years, like the 2011 when both the Nacional and the rest of the Quinta do Noval vineyard produce outstanding, but quite different Vintage Ports.

#### **GRAPE VARIETIES**

It is produced using several grape varieties and not just from Touriga Nacional, as its name might suggest. These varieties are some of the noblest to be found in the Douro valley: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinto Cão, Sousão and Mourisco Tinto.

#### **WHERE THE GRAPES COME FROM**

All the grapes come from the Nacional plot in the Quinta do Noval vineyard.

#### **VINIFICATION**

The wine is made in the same way as all the other grapes from the Quinta do Noval vineyard. Grapes are 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.

#### **MATURING**

It is matured for 18 months in wooden casks.

### ENJOY IT

#### **TIMES TO ENJOY**

Quinta do Noval Nacional Vintage is a wine that is simply perfect for drinking on its own, at a special moment in time.

#### **SERVING TEMPERATURE**

Serve at cellar temperature (15/17°)

#### **DECANTATION**

Recommended to separate the sediment.

#### **WHEN CAN I DRINK IT?**

#### BEFORE OPENING

This cellar wine will mature over the years and develop a complex variety of aromas. You can also enjoy it when young to taste the intensity of its fruit. It is best drunk 5 to 50 years after bottling.

#### AFTER OPENING

Drink within 48 hours.

