



QUINTA DO NOVAL

FINE PORTS SINCE 1715



## BLACK Non-Vintage

### 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

Noval BLACK is a clear expression of the Noval style, which emphasizes the quality of the fruit. It has a revolutionary style and from when it was first introduced in 2010, Noval BLACK has helped generate interest in the use of Port in cocktails, harking back to the history of Port's use on the back bar a century ago, and with its complexity and balance adding a dynamic new element in today's cocktail utopia. It shows bright aromatics and fresh and juicy fruit flavors combined with floral and spicy notes.

#### VINEYARD

After 15 years of hard work replanting the legendary vineyard in Pinhão, Noval is seeing fruit at a quality level exceeding its highest expectations. Noval BLACK is made from at least 50% estate grown fruit. Additional fruit is sourced from exclusively A-rated vineyards in the Cima Corgo, the most famous of the three sub-regions in the Douro Valley.

*Farming:* The vineyard is farmed sustainably.

*Grape Varieties:* A blend of six traditional Portuguese grape varieties: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca and Tinta Cão.

#### WINEMAKING

*Fermentation:* 50% of the grapes are trodden by foot in lagares (traditional stone vats from the Quinta). The other 50% are crushed mechanically in steel vats. This mechanical pressing process was designed specifically for Noval, geared to the requirements of the technical team.

*Aging:* Matures for 2 years in French oak and in stainless steel tanks to retain freshness.

#### TASTING NOTE

On the nose, it displays complex sweet and fruity aromas. On the palate, its refreshing acidity, firm tannins, and full-bodied texture precede a long finish.



#### WINE & SPIRITS MAGAZINE

"Black replaces LB, Noval's former entry in this range, and uses top-quality fruit to create a soft, accommodating texture. The aromas are purple-black while the flavors are pure black cherry. Acidity spices it up and adds to the juiciness of the finish. It's plump in the middle and supple all the way through, ending on fruit-skin tannin and a touch of chocolate from oak. At the level of many of the region's best LBVs, this wine may become a staple for a new generation of Port drinkers."