



QUINTA DO NOVAL

FINE PORTS SINCE 1715



## Nacional Vintage Port 2017

### 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

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." The survival of the tiny parcel (6 acres) of legendary ungrafted vines, untouched by phylloxera is a mystery and the Nacional is a unique and extraordinary phenomenon that does not necessarily follow the same rhythm as the rest of the Quinta do Noval. Nacional is every port lover's fantasy and 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.

#### VINEYARD

The tiny parcel (6 acres) of Nacional vines lie in an area indistinguishable from and surrounded by the other Noval wines. The Nacional parcel is planted with a mix of the noble grape varieties of the Douro. As a vine dies, it is replanted with the cuttings of another vine in the vineyard. The Nacional vines are slightly less vigorous, with smaller trunks and less foliage, and with leaves that are slightly less vibrant green. The berries are smaller, giving a higher ratio of skin to juice.

*Grape Varieties:* Touriga Nacional, Touriga Franca, Tinto Cão, Sousão and Tinta Roriz

#### WINEMAKING

*Fermentation:* Following harvest, the grapes were trodden by foot and fermented in the traditional stone "lagares" of the Quinta, with temperature control at 82°F, where a disciplined and intense treading is fundamental for a good final result.

*Aging:* The wine is aged for 18 months in old oak barrels of 640 liters or larger.

#### VINTAGE

2017 was characterized by a cold, dry winter followed by an exceptionally hot and dry spring and summer. June was the hottest month since 1980, with temperatures reaching 104-111°F in the Douro Valley during a heat wave lasting from June 7 – 24. Due to these extreme weather conditions, all phases of the vine's growth were 15 – 20 days early compared to 2016. The vines weathered the shortage of water and the high temperatures well. Harvest started much earlier than usual due to the weather: from August 17 for the white wines and August 21 for the reds and the Ports, lasting until September 28, with high temperatures and a total absence of rain.