Wijnfiche

Quinta do Noval - Porto Nacional Vintage
PORTO — 2016

Domain

Quinta do Noval

A small plot in the heart of the Quinta do Noval vineyard with non-grafted vines, resistant to phylloxera, described as "attached to the bottom of the nation". This great wine is a pride for the Portuguese and the most beautiful expression of the extraordinary terroir of Qiuinta do Noval.

Vinification

The grapes are pressed to get the must. Then during fermentation, in the lagares, traditional stone barrels from Quinta. The Nacional matures for 18 months in old oak fouders with a capacity of 2500 liters.

Taste

The Nacional has a good structure, it shows great intensity and aromatic finesse. The national as usual has a popre personality, considerably more reserved than the Quinta do Noval, with a powerful tannic structure that promises a very long and great aging potential.

Food pairing

Cheese - hard | Dessert with chocolate

General information

Type: Apero & Digestif
Grape varieties: Tinta Roriz, Sousao, Tinta Cao, Touriga Nacional, Touriga Franca
Viticulture: Traditional
Storage (years): > 10
Serving temperature: 15-17 °C

