

# QUINTA DO NOVAL



One of the oldest port houses, Quinta do Noval is also arguably the greatest. It is unique among the top 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. As Robert Parker writes in his 2005 book, The World's Greatest Wine Estates:

*“Quinta do Noval is unusual among the great traditional Port houses in that it emphasizes the importance of the vineyard. The aim is to produce classic Vintage Ports that are harmonious and elegant expressions of Quinta do Noval’s terroir. Strict selection in the vineyard, low yields, and strict selection again in the tasting room result in a small production.”*

## QUINTA DO NOVAL 2007 VINTAGE PORT – 2,000 CASES PRODUCED

Touriga Nacional, Tinta Cao, Touriga Francesca, Tinta Roriz and Sousao comprise the 2007 Quinta do Noval vintage port, all trodden by foot in the lagares at Quinta do Noval. The wine is aged around 20 months in old oak barrels of 640 liters or larger. The 2007 displays a dark, inky color, with super-ripe, rich fruit, and spicy notes on the nose. It is extremely elegant, with lovely balance, big velvety tannins, and dense black fruit flavors. It has an extremely long, profound finish.

*“Impressive aromas of crushed blackberry, mineral and dried flowers. Intense and deep. Full-bodied, very sweet and dense on the palate, with big, round tannins and a long finish.”* **94-97 Wine Spectator**

*“It has so much primal intensity: blackberry, raspberry, liquorice, fruitcake, a touch of Indian ink. Wonderful definition – great clarity here. The palate has a rounded, quite approachable texture, extremely pure with luscious black fruits entwined with white pepper, crème de menthe, damson and black plum. So harmonious towards the finish. Beautiful.”* **95+ Wine Advocate**

## SILVAL 2007 VINTAGE PORT – 1,000 CASES PRODUCED

Because so little Quinta do Noval Vintage Port is produced, there are often superb lots that can be bottled under the Silval label. Stylistically, Silval is a serious Vintage Port that can hold its own in any company, but can also be enjoyed at a younger age, and more affordable price, than Noval. As with Noval, all grapes are trodden by foot and fermented in traditional vats at the Quinta. The 2007 has a dark ruby color, very seductive bouquet, and is marked especially by its vibrant fruit and silky tannins.

*“Violet and crushed berries on the nose, with currant. Full-bodied and lightly sweet, with a solid core of ripe fruit and chewy tannins that are polished and refined.”* **90-93 Wine Spectator**

*“The nose is very lifted and pure with crème de cassis, blackberry, a touch of earth/sous-bois and a hint of leather. Nice lift and vigour. The palate is medium-bodied, velvety on the entry and then firms up towards a more masculine finish with blackberry, spice, a touch of eau-de-vie and cassis.”* **91 Wine Advocate**

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# QUINTA DA ROMANEIRA



Quinta da Romaneira is an historic estate in the heart of the Douro Valley that was acquired by Christian Seely and a group of investors in 2004. This ancient property has been resurrected with re-plantings in the vineyard and a magnificent new winery, and is well on its way to recapturing its ancient glory. Antonio Agrellos, the legendary winemaker at Noval, oversees the winemaking at Quinta da Romaneira.

Romaneira is also remarkable and unique for its one and a half miles of frontage overlooking the Douro river, making it one of the most wild, beautiful sites in the Douro (and, incidentally, site of the only 5 star hotel in the Douro, the eponymous Romaneira).

## QUINTA DA ROMANEIRA 2007 VINTAGE PORT – 1,000 CASES PRODUCED

The 2007 Vintage Port from Quinta da Romaneira has a deep, rich ruby color. Its fine and exotic bouquet sets it apart from many of the 2007 vintage ports that have been produced. Full-bodied, with good structure and concentration and solid tannins, the 2007 Romaneira has fine balance and wonderful length.

*“This has a very expressive nose with blackberry, liquorices, a touch of fruitcake and freshly tilled soil. Good definition. The palate has wonderful concentration, with an almost viscous texture, good acidity cutting through those layers of rich black, saturated fruit, leading to a honeyed, svelte finish that caresses the mouth like Fonseca. Superb.”* **95 Wine Advocate**

*“A soft, pretty Port, with plum and berry aromas and flavors. Full-bodied, very sweet and round, with a medium finish.”* **89-92 WS**

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