



Noval 40 year old Tawny Port

Porto, Douro, Portugal

PRESENTATION

Noval 40 Year Old Tawny Port represents the memory of Quinta do Noval, the story of the last 40 years. This wine offers a remarkable concentration thanks to its slow evolution for 40 years in contact with wood. The aromatic range has developed enormously, revealing an elegant bouquet reminiscent of almonds and walnuts, which gives it its unique character. Velvety on the palate, this port shows a perfect balance between powerful aromas and elegant ageing. The finish is long and seductive.

ELABORATION

WINEMAKING

The grapes were trodden by foot and fermented in the traditional lagares of the Quinta, to obtain the best extraction.

THE WINE

BLEND

Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinto Cão and Sousão predominate among the traditional grape varieties of the Demarcated Region of the Douro Valley.

AGEING

Noval Tawny 40 years is a blend of old Ports from different vintages, with an average age of 40 years, matured in 640L wooden casks called cascos.

SERVING

Serve at 10-14°C.

No decanting needed for this filtered port. Ready to drink as soon as bottled. Enjoy within 3 months after opening, keeping the bottle in a cool place.

