



Noval Black Reserve

Porto DOC, Douro, Portugal

Noval Black Reserve is a new way to drink port : fruity and gourmand, accessible to everyone. A Port to be enjoyed simply chilled or as an ingredient in cocktails. A clear expression of the Noval style, no ageing and no decanting necessary.

ELABORATION

WINEMAKING

50% of the grapes were trodden by foot and fermented in the traditional "lagares" of the Quinta. The other 50% were vinified by pumping over in stainless steel vats with temperature controlled at 24°C.

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 Black Reserve is a blend of wines with an average of 2 to 3 years, aged in wooden and stainless steel vats to preserve its freshness.

TERROIR

Some of the grapes come from the Quinta do Noval vineyard, the rest from A-rated vineyards at the heart of the Douro valley.

SERVING

7-8°C

