



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Noval Black Reserve

Porto, Douro, Portugal

PRESENTATION

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.

THE VINTAGE

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

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

