



Noval Extra Dry White Port

Porto, Douro, Portugal

PRESENTATION

This dry white port is subtle, fruity and light. Deliciously refreshing, it will accompany your savoury aperitifs and is the perfect match for the famous Porto Tonic.

ELABORATION

WINEMAKING

50% of the grapes are vinified with pellicular maceration and the other 50% are vinified without maceration in stainless steel vats at a temperature controlled between 18°-20°C.

THE WINE

BLEND

Malvasia Fina, Gouveio, Rabigato and Códega predominate among the traditional white grape varietals from the Demarcated Region of the Douro Valley.

AGEING

Noval Extra Dry White is a blend of white wines with an average age of 2 years, mainly mautred in old wooden vats and 10% in stainless steel vats.

SERVING

7-9°C

