



## 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

