



Noval Extra Dry White Port

Porto, Douro, Portugal

PRESENTATION

This Dry White Port is subtle, fruity and light. It makes an interesting and different aperitif served with salted nuts. Lightly chilled or mixed with tonic it is delightfully refreshing.

THE VINTAGE

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

VARIETALS

Malvasia Fina, Gouveio, Rabigato, Códèga de larinho is a blend of wines with an average age of 2 years. 90% is aged in old wooden vats and 10% in stainless steel vats.

AGEING

TASTING

Citrine colour with an intense and fruity bouquet. In the mouth it's elegant, fine with a good alcohol, sugar and acidity balance that gives the wine the nerve and the freshness of an appetizer and a long and pleasant finish.

Carlos Agrellos, Technical Director

SERVING

7°C-9°C

