



QUINTA DO NOVAL

SINCE 1715

Noval Fine Ruby

Porto DOC, Douro, Portugal

Noval Fine Ruby is a beautiful ruby red port with a distinctive fruity character, reminiscent of wild cherries. It is well-balanced on the palate, with intense fruit and good length. An ideal port to discover the Ruby style.

ELABORATION

WINEMAKING

Noval Fine Ruby is vinified by pumping over in stainless steel vats at a temperature controlled between 26°-28°C.

THE WINE

BLEND

Tinta Roriz, Touriga Francesa and Tinta Barroca predominate among the traditional grape varieties of the Demarcated Region of the Douro Valley.

AGEING

Noval Fine Ruby is a blend of wines from different young vintages, with an average age of 3 years, and matured in large wooden casks.

SERVING

Serve at 10-14°C.

To be enjoyed as soon as it is bottled and for up to 2 weeks when kept cool after opening.

Decanting is not necessary.

