



# QUINTA do NOVAL

FINE PORTS 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.

