



QUINTA DO NOVAL

FINE PORTS SINCE 1715



Noval Fine Ruby

Porto, Douro, Portugal

PRESENTATION

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.

THE VINTAGE

WINEMAKING

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

THE WINE

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.

