



## Noval Fine Tawny Port

Porto, Douro, Portugal

### PRESENTATION

Noval Fine Tawny is a port wine with an intense brick colour. The nose is complex, with fresh aromas of raspberry and cherry. It is smooth on the palate with a fresh finish. An ideal port to discover the Tawny style.

### ELABORATION

#### WINEMAKING

This Port 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 Tawny is a blend of wines from different vintages, with an average age of 3 years, aged in old wooden casks.

#### SERVING

10-14°C

