



Noval Tawny Port

Porto, Douro, Portugal

PRESENTATION

Carefully selected and aged for three years in oak, Tawny Port is lighter and softer than Ruby Port. It is an elegant, delicate wine with an amber hue and a fresh finish.

THE VINTAGE

WINEMAKING

The Noval Tawny is vinified by pump over in stainless steel vats with temperature control at 26°/28°C.

THE WINE

VARIETALS

Tinta Roriz, Touriga Franca, Tinta Barroca, predominant among the traditional grape varieties of the Região Demarcada do Douro.

AGEING

It is a blend of wines with an average age of 3 years, aged in oak wooden vats.

TASTING

Intense brick colour. It has a more complex nose than the Ruby, showing youthful fruit with a raspberry character. On the palate it is medium sweet with a well balanced fruit and richness. Drink it slightly chilled as an aperitif or at room temperature with a dessert.

Carlos Agrellos, Technical Director

SERVING

10°C-14°C

