Noval Fine Tawny

Porto DOC, Douro, Portugal

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

QUINTA DO NOVAL
SINCE 1715

Quinta Do Noval - Av. Diogo Leite, 256, 4400 - 111 Vila Nova de Gaia
Tel. 00351 22 3770270 - noval@quintadonoval.pt
www.quintadonoval.com/

ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.