FINE PORTS SINCE 1715

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



NE PORTS SINC

NOVAL

FINE TAWNY PORT

BOTTLED BY QUINTA DO NOVAL - VINHOS S.A. VALE DE MENDIZ, PORTUGAL

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