Noval 50 year old Tawny Port

Porto DOC, Douro, Portugal

After fifty years of ageing in oak barrels, during which time a very high proportion will have evaporated, this remarkable Port wine has acquired a complex intensity of flavours and an austere purity, that we believe take us to a new and different dimension in tawny port. A wine of contemplation and meditation, the result of half a century of silent ageing within the barrel, subject to the constant care of the technical team of Quinta do Noval, the Noval Fifty Year Old Tawny offers an extraordinary and unique sensory experience to the sophisticated lover of exceptional things.

ELABORATION

WINEMAKING

Foot treading in our stone lagares is crucial for making Port wine because it ensures gentle yet thorough extraction of color, tannins, and flavors from the grapes. This traditional method allows for even maceration during fermentation, preserving the wine's structure and enhancing its complexity and balance.

THE WINE

BLEND

The Quinta do Noval Fifty-Year-Old Tawny Port is crafted using a traditional multivarietal field blend, a hallmark of the Douro Valley. This method involves growing several grape varieties together in the same vineyard, which are harvested and vinified as a single batch. Key varieties in this blend include Touriga Nacional, Sousão, Tinta Roriz and Touriga Francesa, among others, each contributing distinct characteristics. This approach enhances the complexity and balance of the wine, with each grape adding unique aromas, flavours, and structure. The result is a harmonious blend that evolves beautifully over decades of ageing.

AGEING

This Tawny is a blend of Ports with an average age of 50 years, matured exclusively in seasoned oak casks with a capacity of 640 liters.

TERROIR

The wine is made entirely from grapes of Quinta do Noval, Vale de Mendiz, in the heart of the Douro Valley.

QUINTA DO NOVAL
SINCE 1715

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TASTING
This old Tawny displays a deep golden-amber-green hue with rich mahogany highlights. The bouquet is exceptionally refined, revealing complex aromas of dried fruits, roasted almonds, and subtle hints of spice, which underscore its distinguished character. On the palate, it is incredibly velvety and concentrated, with layers of flavour that reflect its age and maturity. The wine concludes with a long, sophisticated finish that lingers gracefully, showcasing its remarkable structure and finesse.

Carlos Agrellos - Technical Director - 2024
Bottling date: 2024

ANALYSIS
21.5 % vol.
Residual Sugar: 181 g/l
pH: 3.51
Total acidity: 8.6 g/l

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