



Noval 10 year old Tawny Port

Porto, Douro, Portugal

PRESENTATION

A perfect expression of the Noval Tawny style. It has acquired the classical attributes of an old Tawny Port, while at the same time retaining much of the freshness and fruit of its youth.

THE VINTAGE

WINEMAKING

The grapes were trodden by foot and fermented in the traditional lagares of the Quinta, to obtain the best extraction.

THE WINE

VARIETALS

Touriga nacional, Touriga franca, Tinto Cão, Vinhão, Tinta Roriz

AGEING

Noval Tawny 10 years is a blend of old Ports from different vintages, with an average age of 10 years, matured in 640L wooden casks called cascos.

TASTING

A beautiful Old Tawny colour, recognisable from its brilliance. Amongst the complex aromas, young and very lively fruit blends prettily with appealing and typical aromas of dry fruit such as hazelnut. Rich and smooth on the palate, it delivers an elegant structure and long lingering finish.

Carlos Agrellos, Technical Director

SERVING

9°C-14°C

