



Noval 10 year old Tawny Port

Porto, Douro, Portugal

PRESENTATION

The Noval 10 Year Old Tawny Port is a perfect expression of the Noval Tawny style, with a beautiful colour identifiable by its brilliance. This magnificent port is recognisable by its complex aromas of fresh fruit, combined with typical dried fruit aromas such as hazelnut. This Tawny 10 Year Old, aged in old wooden casks, has a rich, smooth and elegant structure. Connoisseurs will be delighted by the perfection of its style.

ELABORATION

WINEMAKING

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

THE WINE

BLEND

Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinto Cão and Sousão predominate among the traditional grape varieties of the Demarcated Region of the Douro Valley.

AGEING

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

SERVING

Serve at 10-14°C.

No decanting needed for this filtered port. Ready to drink as soon as bottled. Enjoy within 3 months after opening, keeping the bottle in a cool place.

FOOD PAIRINGS

- Perfect as an aperitif or as a digestif
- Cheese
- Chocolate cake
- Chocolate-based desserts
- Almond desserts or nuts

REVIEWS AND AWARDS

Wine Spectator 92/100
 "This is solidly built, with a core of kirsch, red licorice and dried cherry notes backed by light toffee and fruitcake hints."
James Molesworth, Wine Spectator, 28/02/2025



92/100

"This smooth and sleek Port combines fresh fruit with good, mature nut, honey and fig flavors to be enjoyed before a meal if chilled and for dessert at a warmer temperature. Plenty of ruby in the color, with less amber than many tawnies, and accompanying fruitiness that is characteristic of Noval."

Jim Gordon, James Suckling, 13/06/2024

92/100

"[...] It's complex, medium to full-bodied, and rounded on the palate, with plenty of fruit as well as complexity. [...] this is in a sweet spot for me, with a solid mix of sweet fruit and some complex, spicy, tertiary nuances."

Jeb Dunnuck, Jeb Dunnuck, 07/02/2023

