



## Noval Lágrima Port

Porto, Douro, Portugal

### PRESENTATION

This sweet, golden-yellow white port has a highly aromatic, floral bouquet. This blend of different Douro white grape varieties is soft, creamy and velvety on the palate.

### ELABORATION

#### WINEMAKING

It ferments with pellicular maceration in closed stainless steel vats at a temperature controlled between 18 -20°C

### THE WINE

#### BLEND

Malvasia Fina, Gouveio, Rabigato and Códega predominate among the traditional white grape varietals from the Demarcated Region of the Douro Valley.

#### AGEING

Noval Lágrima is a blend of white wines with an average age of 3 to 5 years, matured in old wooden vats.

#### SERVING

7-9°C

