



QUINTA DO NOVAL

FINE PORTS SINCE 1715



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.

THE VINTAGE

WINEMAKING

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

THE WINE

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

