Noval Lágrima

Porto DOC, Douro, Portugal

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

QUINTA DO NOVAL
SINCE 1715

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.