



# QUINTA DO NOVAL

FINE PORTS SINCE 1715

## Noval Lágrima Port

Porto, Douro, Portugal

### THE VINTAGE

### WINEMAKING

It ferments with pellicular maceration in closed stainless steel vats with controlled temperature between 18 and 20 degrees.

### THE WINE

#### VARIETALS

Malvasia Fina, Gouveio, Rabigato, Rabigato, Códaga de larinho, Códaga de Larinho

#### AGEING

It is a blend of wines with an average age of 3 to 5 years and aged in old wooden vats.

#### TASTING

Golden yellow colour with an intense and floral bouquet. In the mouth it is very sweet, rich, creamy and velvety, with a long and pleasant finish.

Carlos Agrellos, Technical Director

#### SERVING

7°C-9°C

