



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

