



Noval Fine White Port

Porto, Douro, Portugal

PRESENTATION

Noval Fine White has a golden yellow colour. On the nose, it reveals a fruity bouquet that is echoed on the palate, with a marked smoothness and creaminess. This is an excellent white port to accompany your aperitifs.

ELABORATION

WINEMAKING

50% of the grapes are vinified with pellicular maceration and the other 50% are vinified without maceration in stainless steel vats at a temperature controlled between 18-20°C.

THE WINE

BLEND

Malvasia Fina, Gouveio, Rabigato and C3dega predominate among the traditional white grape varieties from the Demarcated Region of the Douro Valley.

AGEING

Noval Fine White is a blend of white wines with an average age of 2 to 3 years, matured in old wooden vats and in stainless steel vats.

SERVING

7-9°C

