Noval Fine White

Porto DOC, Douro, Portugal

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 between18-20°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 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

ANALYSIS

19.5 % vol.
Residual Sugar: 102 g/l
pH: 3.5
Total acidity: 3.3 g/l

QUINTA DO NOVAL
SINCE 1715

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