



Noval Fine White Port

Porto, Douro, Portugal

THE VINTAGE

WINEMAKING

50% ferment with pellicular maceration and 50% without, in stainless steel vats at a temperature controlled between 18/20°C.

THE WINE

VARIETALS

Malvasia Fina, Gouveio, Rabigato, Códéga de larinho

AGEING

Noval Fine White is a blend of wines aged in old wooden and stainless steel vats during 2 to 3 years.

TASTING

It has a yellow golden colour and fruity bouquet. In the mouth it is sweet, fine, unctuous, with a good balance and good aromatic persistence. It is an excellent Port for informal appetizer. Serve chilled.

Carlos Agrellos, Technical Director

SERVING

7°C-9°C

