



# QUINTA DO NOVAL

FINE PORTS SINCE 1715

## Noval Tawny Reserve Port

Porto, Douro, Portugal

### PRESENTATION

This wine is a blend of superior quality wines aged for five to six years to give the wine a smooth, nutty creamy character. The ageing and blending add elegance and finesse.

### THE VINTAGE

#### WINEMAKING

The Noval Tawny is vinified by pump over in stainless steel vats with temperature control at 26°/28°C.

### THE WINE

#### VARIETALS

Tinta Roriz, Touriga franca, Tinta Barroca, predominam entre as castas tradicionais da Região Demarcada do Douro.

#### AGEING

It is a blend of wines with an average age of 5 to 6 years, aged in oak vats.

#### TASTING

Red amber tawny color. Good complex nose of young Tawny character. It is rich, rounded and well-structured on the palate with elegance and lasting finish.

Carlos Agrellos, Technical Director

#### SERVING

10°C-14°C

