Noval Tawny Reserve

Porto DOC, Douro, Portugal

Noval Tawny Reserve is an amber-red port. It is made from a blend of superior quality wines aged for an average of 7 years. This prolonged ageing gives it a silky, creamy character with a nutty flavour. Elegance and finesse characterise the finish.

ELABORATION

WINEMAKING

This Port is vinified by pumping over in stainless steel vats at a temperature controlled between 26-28°C.

THE WINE

BLEND

Tinta Roriz, Touriga Francesa and Tinta Barroca predominate among the traditional grape varieties of the Demarcated Region of the Douro Valley.

AGEING

Noval Tawny Reserve is a blend of wines from different vintages, with an average age of 7 years, aged in old wooden casks.

SERVING

10-14°C

ANALYSIS

19.5 % vol.
Residual Sugar: 103 g/l
pH: 3.52
Total acidity: 4.5 g/l

QUINTA DO NOVAL
SINCE 1715

Quinta Do Noval - Av. Diogo Leite, 256, 4400 - 111 Vila Nova de Gaia
Tel. 00351 22 3770270 - noval@quintadonoval.pt
www.quintadonoval.com/

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