



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, predominant in the Douro region, Demarcada do Douro.

AGEING

Reddish amber color with a rich, nutty character. Aged for 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

