



QUINTA DO NOVAL

FINE PORTS SINCE 1715



Noval 20 year old Tawny Port

Porto, Douro, Portugal

PRESENTATION

Harmonious and balanced, fine, elegant and long, with all the aromatic complexity typical of Noval Tawny Ports.

THE VINTAGE

WINEMAKING

The grapes were trodden by foot and fermented in the traditional lagares of the Quinta, to obtain the best extraction.

THE WINE

VARIETALS

Touriga nacional, Touriga franca, Tinto Cão, Vinhão, Tinta Roriz

AGEING

Noval Tawny 20 years is a blend of old Ports from different vintages, with an average age of 20 years, matured in 640L wooden casks called cascos.

TASTING

The colour is the classic hue of Old Tawny port with golden glints. The elegant bouquet suggests dry fruit and almonds, which give it its original character. On the palate, the elegant smoothness and high concentration herald a delectable and beautifully long finish.

Carlos Agrellos, Technical Director

SERVING

9°C-14°C

