Noval 20 year old Tawny Port

Porto DOC, Douro, Portugal

The Noval 20 Year Old Tawny Port has an amber colour with golden highlights. This port has great purity, unfailing nobility and perfect balance. Everything it has acquired during its ageing in wooden casks is perfectly integrated here, with a highly complex range of aromas including dried fruit such as almonds and walnuts, cherries in brandy and hints of salted caramel.

ELABORATION

WINEMAKING

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

THE WINE

BLEND

Touriga Nacional, Touriga Francesa, Tinta Roriz, Tinto Cão and Sousão predominate among the traditional grape varieties of the Demarcated Region of the Douro Valley.

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.

SERVING

Serve at 10-14°C.
No decanting needed for this filtered port. Ready to drink as soon as bottled. Enjoy within 3 months after opening, keeping the bottle in a cool place.

ANALYSIS

20 % vol.
Residual Sugar: 128 g/l
pH: 3.47
Total acidity: 6.1 g/l

QUINTA DO NOVAL
SINCE 1715

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

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