



NOVAL LÁGRIMA PORT

TASTING NOTES

“Golden yellow colour with an intense and floral bouquet. In the mouth it is very sweet, rich, creamy and velvety, with a long and pleasant finish.”

António Agrellos, Technical Director

GRAPE VARIETIES

Malvasia Fina, Gouveio, Rabigato and Códega predominating among the traditional white grape varieties from the Demarcated Region of the Douro Valley.

VINIFICATION

It ferments with pellicular maceration in closed stainless steel vats with controlled temperature between 18 and 20 degrees.

MATURING

It is a blend of wines with an average age of 3 to 5 years aged in old wooden vats.

WINE ANALYSES

Alcohol: 19.2%
Residual sugar: 143.4g/dm³
Total Acidity: 2.85g/dm³
Ph: 3.63

SERVING TEMPERATURE

7°C-9°C

