

NOVAL FINE WHITE PORT

TASTING NOTES

"A blend of wines aged in old wooden and stainless steel vats during 2 to 3 years. It has a yellow golden colour and fruity bouquet. In the mouth it is sweet, fine, unctuous, with a good balance and good aromatic persistence. It is an excellent Port for informal appetizer. It should be served chilled."

António Agrellos, Technical Director

GRAPE VARIETIES

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

VINIFICATION

50% ferments with pellicular maceration and 50% without, in stainless steel vats with controlled temperature between 18/20 degrees.

MATURING

It is a blend of wines with an average age of 2 to 3 years.

WINE ANALYSES

Alcohol: 19.5%
Residual sugar: 96.2g/dm³
Total Acidity: 2.78g/dm³
Ph: 3.70

SERVING TEMPERATURE

7°C-9°C

