



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Noval Fine Tawny



Carefully selected and aged for three years in oak, Tawny Port is lighter and softer than Ruby Port. It is an elegant, delicate wine with an amber hue and a fresh finish.

TASTING NOTES

"Intense brick colour. It has a more complex nose than the Ruby, showing youthful fruit with a raspberry character. On the palate It is medium sweet with a well balanced fruit and richness. Drink it slightly chilled as an aperitif or at room temperature with a dessert."

Carlos Agrellos, Technical Director

BLEND

Tinta Roriz, Touriga Franca and Tinta Barroca predominate among the traditional grape varieties of the Demarcated Region of the Douro Valley.

VINIFICATION

The Noval Tawny is vinified by pump over in stainless steel vats with temperature control at 26°/28°C.

MATURING

It is a blend of wines with an average age of 3 years, aged in oak wooden vats.

SERVING TEMPERATURE

10°C-14°C