



# QUINTA DO NOVAL

FINE PORTS SINCE 1715

## SELECTION OF NOBLE GRAPE VARIETIES FROM THE DOURO VALLEY

Touriga Nacional, Tinta Roriz, Touriga Francesa, Tinto cão, Sousão



### WINEMAKING

Crushing

Must

Punching down during fermentation

Interruption of fermentation **through the addition of grape spirit at 77% alcohol**



### AGEING

#### RUBY PORTS

In large wooden casks from 2 200L to 23 000L  
called *Tonéis*

Around  
2 years

Around  
2 years

Between  
4 to 6 years

#### BLENDED

NOVAL BLACK  
RESERVE

#### VINTAGE

QUINTA DO NOVAL  
LATE BOTTLED VINTAGE

#### TAWNY PORTS

Oxidative ageing in 640L wooden casks  
called *Cascos*

Average of 10, 20  
or 40 years

Minimum  
of 7 years

#### BLENDED

NOVAL TAWNY 10 YEAR OLD  
NOVAL TAWNY 20 YEAR OLD  
NOVAL TAWNY 40 YEAR OLD

#### VINTAGE

QUINTA DO NOVAL  
COLHEITA

### VINTAGE

QUINTA DO NOVAL VINTAGE  
QUINTA DO NOVAL NACIONAL VINTAGE