



Black Singular Sangaree

1.5 oz. Noval Black Reserve

.75 oz. Cognac VSOP

.5 oz. orange liqueur

2 Dashes of Orange Bitters

Stir with ice and strain into a chilled coupe.

Top with 1.5 oz. Champagne.

Garnish with an orange twist.

By Jim Meehan, PDT, New-York.

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Black & Stormy

- 1 oz. Noval Black Reserve
- 1 oz. Goslings Black Seal Rum
- 1 oz. House Ginger Beer
- .5 oz. Lime Juice
- .5 oz. Simple Syrup

Shake with ice and garnish with a lime wheel, skewered to a piece of candied ginger and a blackberry.

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Deep Purple

1.75 oz. Tesseron Lot 76 XO Cognac
1 oz. Noval Black Reserve
.75 oz. Lillet Rouge
6 Concord Grapes
1 Shiso leaf

Muddle the concord grapes and shiso.
Add the rest of the ingredients and ice.
Shake and fine strain into a chilled rocks glass filled
with pebble ice. Garnish with a shiso leaf.

After helping Jim Meehan formulate this autumnal
cognac cobbler composed of concord grapes,
fragrant shiso and inky Noval port, bartender
Karen Fu quickly named it after the seminal English
rock band, Deep Purple. Feel free to hum
"Smoke on the Water" as you sip it.

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Last Liberdade

1.5 oz. Noval Black Reserve
1.5 oz. Siete Leguas Anejo Tequila
1 oz. Grapefruit Juice
1 Cardamom Pod
1 Whole Egg

Muddle the Cardamom Pod, then add the rest of the ingredients
Dry shake, then shake with ice and fine strain into a chilled coupe
Garnish with grated cardamom

The liberdade, literally “liberty”, begins when the grape stompers, foot-pressing grapes in traditional lagares, are freed from the methodical, march-like beginning of the process, and begin to dance. This rich, after dinner cocktail is the perfect, port-based punctuation to an evening.

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My Favorite Things



1.5 oz. Noval Black Reserve
1.5 oz. Tesson Lot 76 XO Cognac
.5 oz. L'Abri cot du Roulot
1 Egg white
Dry shake, then shake with ice and strain into a chilled fizz glass
Garnish with grated nutmeg

This title of this cocktail, one of legendary saxophonist John Coltrane's most famous tunes, refers to the grouping of three of my favorite liquids and the improvisational nature of mixology: the logic used to combine these ingredients.

By Jim Meehan, PDT, New-York.

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Perfect Finish

2 oz. Noval Black Reserve
1 oz. Glenmorangie Quinta Ruban Scotch Whisky
.25 oz. Brizard White Crème de Cacao
Stir with ice and strain into a chilled coupe
Garnish with a piece of dark chocolate

The Crème de Cacao reinforces the chocolate notes in the Port and rich malt used to produce this Port cask finished Single Malt Scotch Whisky.

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Port Authority



2 oz. Noval Black Reserve
1 oz. Laird's Bonded Apple Brandy
.5 oz. Yellow Chartreuse
Stir with ice and strain into a chilled coupe
Garnish with 3 black olives on a pick

The spirits accentuate the cidery, earthy quality of Noval Black Port and the black olives allude to the olive trees that surround the Quinta. The cocktail's named after the New York City bus terminal you depart from to visit Laird's.

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Third Wheel

2 oz. Noval Black Reserve
2 oz. Brewed Oolong Tea (room temperature)
1 oz. Angel's Envy Bourbon
Build over ice in a wine glass
Garnish with a mint sprig

Initially, Port seems like a third wheel when mixed with two old friends: bourbon and iced tea. In this case, the third wheel brings stability to the first two by rejoining the bourbon with the cask it formerly rested in.

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Noval Cup

2 oz. Noval Black Reserve

.5 oz. Lemon Juice

.5 oz. Simple Syrup

1 Strawberry

Muddle the Strawberry with the simple syrup, then add the rest of the ingredients.

Shake with ice and fine strain into a collins glass, filled with ice.

Top with 2 oz. Club Soda.

Garnish with a cucumber wheel.

By Jim Meehan, PDT, New-York.

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