



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Noval Extra Dry White



This Dry White Port is subtle, fruity and light. It makes an interesting and different aperitif served with salted nuts. Lightly chilled or mixed with tonic it is delightfully refreshing.

品鉴笔记

"Citrine colour with an intense and fruity bouquet. In the mouth it's elegant, fine with a good alcohol, sugar and acidity balance that gives the wine the nerve and the freshness of an appetizer and a long and pleasant finish. It should be served chilled before a meal."

Carlos Agrellos, Technical Director

葡萄品种

A blend of the noblest of the classic Douro varieties: Malvasia Fina, Gouveio, Rabigato and C3dega.

酿造工艺

50% of the grapes were vinified with pellicular maceration and the other 50% were vinified without maceration in closed stainless steel temperature controlled vats at 18°-20°C.

陈酿

It is a blend of wines with an average age of 2 years. 90% aged in old wooden vats and 10% in stainless steel vats.

侍酒温度

7°C-9°C