



# QUINTA DO NOVAL

FINE PORTS SINCE 1715

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## Noval Tawny

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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.

### 品鉴笔记

"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

### 葡萄品种

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

### 酿造工艺

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

### 陈酿

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

### 侍酒温度

10°C-14°C