



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Noval Tawny Reserve



This wine is a blend of superior quality wines aged for five to six years to give the wine a smooth, nutty creamy character. The ageing and blending add elegance and finesse.

品鉴笔记

"Red amber tawny color. Good complex nose of young Tawny character. It is rich, rounded and well-structured on the palate with elegance and lasting finish."

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 5 to 6 years, aged in oak vats.

侍酒温度

10°C-14°C