



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Noval Black Reserve



Noval Black Reserve is a new way to drink port, a new-age port destined to be enjoyed with dark chocolate or simply drunk chilled, used also as a cocktail ingredient.

A clear expression of the Noval style, no ageing and no decanting necessary. No complications, just a great glass of Port.

GRAPE VARIETIES

Touriga Nacional, Touriga Franca, Tinta Roriz, Tinto Cão, Sousão.

VINIFICATION

50% of the grapes were trodden by foot and fermented in the traditional "lagares" of the Quinta. The other 50% were vinified by pumping over in stainless steel vats with temperature controlled at 24°C.

MATURING

Noval Black is a blend of wines with an average of 2 to 3 years, aged in wooden and stainless steel vats to preserve its freshness.

SERVING TEMPERATURE

7°C-8°C

WHERE THE GRAPES COME FROM

Some of the grapes come from the Quinta do Noval vineyard, the rest from A-rated vineyards at the heart of the Douro valley.