



# QUINTA DO NOVAL

FINE PORTS SINCE 1715

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## Noval Extra Dry White

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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.

### TASTING NOTES

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.

Carlos Agrellos, Technical Director

### GRAPE VARIETIES

Malvasia Fina, Gouveio, Rabigato and C3dega predominate among the traditional white grape varieties from the Demarcated Region of the Douro Valley.

### VINIFICATION

50% of the grapes are vinified with pellicular maceration and the other 50% are vinified without maceration in stainless steel vats at a temperature controlled between 18/20°C.

### MATURING

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

### SERVING TEMPERATURE

7°C-9°C