



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Noval Extra Dry White

This dry white port is subtle, fruity and light. Deliciously refreshing, it will accompany your savoury aperitifs and is the perfect match for the famous Porto Tonic.

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

Noval Extra Dry White is a blend of white wines with an average age of 2 years, mainly maturated in old wooden vats and 10% in stainless steel vats.

SERVING TEMPERATURE

7-9°C

