



# QUINTA DO NOVAL

FINE PORTS SINCE 1715

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## Noval Fine Tawny

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Noval Fine Tawny is a port wine with an intense brick colour. The nose is complex, with fresh aromas of raspberry and cherry. It is smooth on the palate with a fresh finish. An ideal port to discover the Tawny style.

### VINIFICATION

This Port is vinified by pumping over in stainless steel vats at a temperature controlled between 26-28°C.

### MATURING

Noval Fine Tawny is a blend of wines from different vintages, with an average age of 3 years, aged in old wooden casks.

### SERVING TEMPERATURE

10-14°C