



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Noval Fine White

Noval Fine White has a golden yellow colour. On the nose, it reveals a fruity bouquet that is echoed on the palate, with a marked smoothness and creaminess. This is an excellent white port to accompany your aperitifs.

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 Fine White is a blend of white wines with an average age of 2 to 3 years, matured in old wooden vats and in stainless steel vats.

SERVING TEMPERATURE

7-9°C

