



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Noval Fine White



TASTING NOTES

"It has a yellow golden colour and fruity bouquet. In the mouth it is sweet, fine, unctuous, with a good balance and good aromatic persistence. It is an excellent Port for informal appetizer. It should be served chilled."

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% ferments with pellicular maceration and 50% without, in stainless steel vats with controlled temperature between 18/20°C.

MATURING

A blend of wines aged in old wooden and stainless steel vats during 2 to 3 years.

SERVING TEMPERATURE

7°C-9°C