



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Noval Lágrima

This sweet, golden-yellow white port has a highly aromatic, floral bouquet. This blend of different Douro white grape varieties is soft, creamy and velvety on the palate.

VINIFICATION

It ferments with pellicular maceration in closed stainless steel vats at a temperature controlled between 18 -20°C

MATURING

Noval Lágrima is a blend of white wines with an average age of 3 to 5 years, matured in old wooden vats.

SERVING TEMPERATURE

7-9°C

