



# QUINTA DO NOVAL

FINE PORTS SINCE 1715

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## Noval Lágrima

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### TASTING NOTES

"Golden yellow colour with an intense and floral bouquet. In the mouth it is very sweet, rich, creamy and velvety, with a long and pleasant finish."

Carlos Agrellos, Technical Director

### GRAPE VARIETIES

Malvasia Fina, Gouveio, Rabigato and Códega predominating among the traditional white grape varieties from the Demarcated Region of the Douro Valley.

### VINIFICATION

It ferments with pellicular maceration in closed stainless steel vats with controlled temperature between 18 and 20 degrees.

### MATURING

It is a blend of wines with an average age of 3 to 5 years and aged in old wooden vats.

### SERVING TEMPERATURE

7°C-9°C