



# QUINTA DO NOVAL

FINE PORTS SINCE 1715

---

## Noval Tawny Reserve

---



This wine is a blend of superior quality wines aged for five to six years to give the wine a smooth, nutty creamy character. The ageing and blending add elegance and finesse.

### TASTING NOTES

"Red amber tawny color. Good complex nose of young Tawny character. It is rich, rounded and well-structured on the palate with elegance and lasting finish."

Carlos Agrellos, Technical Director

### GRAPE VARIETIES

Tinta Roriz, Touriga Franca and Tinta Barroca predominate among the traditional grape varieties of the Demarcated Region of the Douro Valley.

### VINIFICATION

The Noval Tawny is vinified by pump over in stainless steel vats with temperature control at 26°/28°C.

### MATURING

It is a blend of wines with an average age of 5 to 6 years, aged in oak vats.

### SERVING TEMPERATURE

10°C-14°C