



# QUINTA DO NOVAL

FINE PORTS SINCE 1715

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## Noval Tawny Reserve

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Noval Tawny Reserve is an amber-red port. It is made from a blend of superior quality wines aged for an average of 7 years. This prolonged ageing gives it a silky, creamy character with a nutty flavour. Elegance and finesse characterise the finish.

### VINIFICATION

This Port is vinified by pumping over in stainless steel vats at a temperature controlled between 26-28°C.

### MATURING

Noval Tawny Reserve is a blend of wines from different vintages, with an average age of 7 years, aged in old wooden casks.

### SERVING TEMPERATURE

10-14°C