



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Tawny 10 Year Old



A perfect expression of the Noval Tawny style. It has acquired the classical attributes of an old Tawny Port, while at the same time retaining much of the freshness and fruit of its youth.

TASTING NOTES

"A beautiful Old Tawny colour, recognisable from its brilliance. Amongst the complex aromas, young and very lively fruit blends prettily with appealing and typical aromas of dry fruit such as hazelnut. Rich and smooth on the palate, it delivers an elegant structure and long lingering finish."

Carlos Agrellos, Technical Director

GRAPE VARIETIES

Touriga Nacional, Touriga Francesa, Tinto Cão, Sousão, Tinta Roriz

VINIFICATION

The grapes were trodden by foot and fermented in the traditional lagares of the Quinta, to obtain the best extraction.

MATURING

Noval Tawny 10 years is a blend of old Ports from different vintages, with an average age of 10 years, matured in 640L wooden casks called cascos.

SERVING TEMPERATURE

9°C-14°C