



# QUINTA DO NOVAL

FINE PORTS SINCE 1715

## Tawny 20 Year Old



The Noval 20 Year Old Tawny Port has an amber colour with golden highlights. This port has great purity, unfailing nobility and perfect balance. Everything it has acquired during its ageing in wooden casks is perfectly integrated here, with a highly complex range of aromas including dried fruit such as almonds and walnuts, cherries in brandy and hints of salted caramel.

### VINIFICATION

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

### MATURING

Noval Tawny 20 years is a blend of old Ports from different vintages, with an average age of 20 years, matured in 640L wooden casks called cascos.

### SERVING TEMPERATURE

Serve at 10-14°C.

No decanting needed for this filtered port. Ready to drink as soon as bottled. Enjoy within 3 months after opening, keeping the bottle in a cool place.