



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Tawny 20 Year Old



Harmonious and balanced, fine, elegant and long, with all the aromatic complexity typical of Noval Tawny Ports.

TASTING NOTES

"The colour is the classic hue of Old Tawny port with golden glints. The elegant bouquet suggests dry fruit and almonds, which give it its original character. On the palate, the elegant smoothness and high concentration herald a delectable and beautifully long 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 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

9°C-14°C