



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Tawny 40 Year Old

Noval 40 Year Old Tawny Port represents the memory of Quinta do Noval, the story of the last 40 years. This wine offers a remarkable concentration thanks to its slow evolution for 40 years in contact with wood. The aromatic range has developed enormously, revealing an elegant bouquet reminiscent of almonds and walnuts, which gives it its unique character. Velvety on the palate, this port shows a perfect balance between powerful aromas and elegant ageing. The finish is long and seductive.

VINIFICATION

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

MATURING

Noval Tawny 40 years is a blend of old Ports from different vintages, with an average age of 40 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.

