



QUINTA DO NOVAL

FINE PORTS SINCE 1715

Tawny 40 Year Old



Noval Tawny 40 year old represents the memory of Quinta do Noval, the history of the last 40 years.

This wine has remarkable concentration thanks to its slow evaporation for 40 years in contact with wood. The aromatic range has developed enormously.

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 40 year old is a blend of old Ports from different vintages, matured in oak casks and with an average age of 40 years.

SERVING TEMPERATURE

9°C-14°C