



QUINTA DO NOVAL

FINE PORTS SINCE 1715

NOVAL 10 YEAR OLD TAWNY PORT

Quinta do Noval

Quinta do Noval lies in the heart of the Douro valley where great Port wines have been produced since 1715. Noval is unique among the great traditional Port houses in its emphasis on the importance of the vineyard.

“Our aim is to continue to produce exceptional wines with the signature of Quinta Do Noval, which are the harmonious expression of the individual character of this great vineyard terroir.” – Christian Seely

Viticulture

50% of the grapes from Quinta do Noval, Pinhão; 50% from our traditional suppliers in the heart of the Douro Valley. The domain of 145 hectares which dominates the Pinhão Valley constitutes the heart and soul of Quinta do Noval. The soil is made up of schistous rock, which makes work in the vineyard particularly difficult. Since 1994, Quinta do Noval has replanted 100 hectares of the domain with the noble grape varieties of the Douro, adapting pruning methods to suit each parcel. The parcels have been replanted in single grape variety plots, the varieties chosen to suit each individual parcel of land.

Vinification

The grapes are foot trodden and fermented in the traditional ‘lagares’ of the Quinta. After fortification the wine is moved to old oak barrels of 640 litres for ageing. The finished wine is a blend across vintages with an average age of 10 years and is bottled according to demand.

Tasting Note

A subtle tawny colour. It is the youngest of the Noval tawnies with age indication. A complex nose, aromas of vibrant, young fruit blend with the tertiary characteristics of dried fruits and nuts. Rich and smooth on the palate, with an elegant structure and a long finish. It can be served slightly chilled as an aperitif, or as a digestive at the end of a meal.

Further Information

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Technical Information

Varietals: Tinta Roriz, Touriga Francesca, Tinta Barroca
Alcohol: 19.6%
Ageing: 10 years
pH: 3.48
Volatile acidity:
Total acidity: 4.60 g/l
Total sugars: 97.8 g/l

