



QUINTA DO NOVAL

FINE PORTS SINCE 1715

NOVAL FINE RUBY PORT

This is a deep-coloured, lively and peppery wine, full of fresh fruit flavours. It is bottled after three years in cask. An ideal Port for informal drinking.

TASTING NOTES

"Bright Ruby color. Intense youthful nose with a distinctive fruity character reminiscent of wild cherries. On the palate is well balance, with intense fruit and good length. Drink it slightly chilled as an aperitif or at room temperature with a dessert."

Carlos Agrellos, Technical Director

GRAPE VARIETIES

Tinta Roriz, Touriga Francesa and Tinta Barroca predominate among the traditional grape varieties of the Demarcated Region of the Douro Valley.

VINIFICATION

Noval Fine Ruby is vinified by pumping over in stainless steel vats with temperature control at 26°/28°C.

MATURING

It is a blend of wines with an average age of 3 years, aged in *tonéis* which are large oak wooden vats.

SERVING TEMPERATURE

7°C-9°C

