

NOVAL
10
TEN YEAR OLD
TAWNY PORT



FIRST STEPS IN THE WORLD
OF NOVAL OLD TAWNIES

A deliciously crisp,
fresh style with intense fruit

A perfect expression of the Noval Tawny style. It has acquired the classical attributes of an old Tawny Port, while at the same time retaining much of the freshness and fruit of its youth.

Noval 10 year-old Tawny is a blend of old Ports from different vintages that have matured all their life in oak casks, with an average age of 10 years.

ELABORATION

FRESHNESS

A very important distinctive feature of our old tawnies.

VINIFICATION

Grapes from Quinta do Noval are trodden by foot to obtain the must, then during fermentation are pressed in lagares, the traditional stone vats from the Quinta.

BLENDING and MATURING

Noval Tawny 10 years is a blend of old Ports from different vintages, matured in oak casks all their life and with an average age of 10 years.

READ IN THE PRESS

"Exceptionally vibrant and fresh yet as soothing as a head massage."

Financial Times

JR, 12/2008

91 pts - Wine Spectator

KM, 06/2011



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ENJOY IT

"A beautiful Old Tawny colour, recognisable from its shine. Amongst the complex aromas, young and very lively fruit blends prettily with appealing and typical aromas of dry fruit such as hazel nut. Rich and smooth on the palate, it delivers an elegant structure and long lingering finish."

António Agrellos, Technical Manager

TIMES TO ENJOY

Noval Tawny 10 years is particularly enjoyable:
as an aperitif
with cheese
with a dessert
or simply for what it is, whatever the occasion

SERVING TEMPERATURE

Serve cool: 9-14°

DECANTATION

Not necessary because this filtered port has no sediment.

WHEN CAN I DRINK IT?

BEFORE OPENING

It is ready to drink as soon as it is bottled and will not mature further.

AFTER OPENING

It can be enjoyed for about 3 months, keeping the bottle in a cool place. This wine is ideal for serving by the glass.

