

NOVAL

20 *Twenty Year Old* TAWNY PORT



THE PUREST EXPRESSION
OF THE NOVAL TAWNY STYLE

Irresistible freshness
With all the complexity of age

Harmonious and balanced, fine, elegant and long, with all the aromatic complexity typical of Noval Tawny Ports.

Noval 20 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 20 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 20 years is a blend of old Ports from different vintages, matured in oak casks all their life and with an average age of 20 years.

READ IN THE PRESS

92/100 pts - Wine Spectator
K. M.

91/100 pts - eRobertParker.com
N. M.



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ENJOY IT

“The colour is the classic hue of Old Tawny port with golden glints. The elegant bouquet suggests **dry fruit and almonds**, which give it its original character. On the palate, the **elegant smoothness** and high concentration herald a delectable and beautifully long finish.”

António Agrellos, Technical Director

TIMES TO ENJOY

Noval Tawny 20 years is particularly enjoyable:
as an aperitif
with cheese
with a dessert
on its own at the end of a meal

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**.

