

NOVAL EXTRA-DRY WHITE PORT

This Dry White Port is subtle, fruity and light. It makes an interesting and different aperitif served with salted nuts. Lightly chilled or mixed with tonic it is delightfully refreshing.

TASTING NOTES

"Citrine colour with an intense and fruity bouquet. In the mouth it's elegant, fine with a good alcohol, sugar and acidity balance that gives the wine the nerve and the freshness of an appetizer and a long and pleasant finish. It should be served chilled before a meal."

António Agrellos, Technical Director

GRAPE VARIETIES

A blend of the noblest of the classic Douro varieties: Malvasia Fina, Gouveio, Rabigato and Códega.

VINIFICATION

50% of the grapes were vinified with pellicular maceration and the other 50% were vinified without maceration in closed stainless steel temperature controlled vats at 18°-20°C.

MATURING

It is a blend of wines with an average age of 2 years. 90% aged in old wooden vats and 10% in stainless steel vats.

WINE ANALYSES

Alcohol: 19.6%
Residual sugar: 14.7g/dm³
Total Acidity: 1.20g/dm³
Ph: 3.22

SERVING TEMPERATURE

7°C-9°C

