

QUINTA DO NOVAL

(Pictured) The terraced "Nacional" vineyard of Quinta do Noval, which produces the most famous and collectible Port of the estate.



Fine White Port NV

Douro Valley, Portugal

ESTATE

Quinta do Noval is one of the oldest and arguable the greatest traditional Port house. The emphasis is on the importance of the vineyard, which is why the company is named after its vineyard and why the principal Vintage Ports, Quinta do Noval and Quinta do Noval Nacional are both single vineyard wines. The company's aim is to produce great classic Ports, which are harmonious and elegant expressions of the terroir of Quinta do Noval. Noval is a pioneer and the improvements made to the Estate over the last 15 years have resulted in the most outstanding range of wines from the Douro Valley.

WINE

A white port made with traditional white grape varietals from the Douro Valley.

It is a blend of wines aged between 2 and 3 years to create a wine that is fruity, fine, sweet, unctuous, with a good aromatic persistence.

VINEYARD

Malvasia Fina, Gouveio, Rabigato and C3dega predominate the blend along with the traditional white grape varietals from the Demarcated Region of the Douro Valley.

WINEMAKING

Fermentation: 50% fermented with pellicular maceration and 50% without, in stainless steel vats with controlled temperature between 66°F.

Aging: The wine is a blend of wines aged in old wooden barrels and stainless steel vats during 2 to 3 years.

Alcohol: 19.5%

TASTING NOTES

"It has a yellow golden color and fruity bouquet. In the mouth it is sweet, fine, unctuous, with a good balance and good aromatic persistence. It is an excellent Port for informal appetizer. It should be served chilled." Carlos Agrellos, Technical Director