



QUINTA DO NOVAL

FINE PORTS SINCE 1715



10 Year Old Tawny Port Non-Vintage

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

Noval was the first Port house to introduce blended tawnies with an indication of age. Noval 10 Year Old Tawny is a blend of old Ports from different vintages that have matured in oak casks, with an average age of 10 years. It's a perfect expression of the Noval tawny style. It has acquired the classic attributes of an old Tawny Port, while at the same time retaining much of the freshness and fruitiness of its youth.

VINEYARD

After 15 years of hard work replanting the legendary vineyard in Pinhão, Noval is seeing fruit at a quality level exceeding its highest expectations. Noval 10 Year Old Tawny is made from at least 50% estate grown fruit. Additional fruit is sourced from exclusively A-rated vineyards in the Cima Corgo, the most famous of the three sub-regions in the Douro Valley.

Farming: The vineyard is farmed sustainably.

Grape Varieties: Touriga Franca, Tinta Roriz and Tinta Barroca dominate among the other traditional grape varieties.

WINEMAKING

Fermentation: 100% of the estate grown fruit is trodden by foot in lagares (traditional stone vats from the Quinta), a traditional, costly and rare approach.

Aging: Matures in oak barrels of 640 liters until bottling.

TASTING NOTE

A beautiful old Tawny color. The complex aromas include young, vibrant fruit, nicely combined with attractive and classic aromas of dried fruits and nuts. It is rich and creamy on the palate, with an elegant structure and long finish.



WINE SPECTATOR

"A fresh, vibrant style, showing cherry and red currant p te de fruit notes, with blood orange and rooibos tea flavors. Light cinnamon and mineral nuances add to the streamlined finish."