



Wijnfiche

# Quinta do Noval – Porto Nacional Vintage PORTO – 2016

## Vinification

The grapes are pressed to get the must. Then during fermentation, in the lagares, traditional stone barrels from Quinta. The Nacional matures for 18 months in old oak fouders with a capacity of 2500 liters.

## Taste

The Nacional has a good structure, it shows great intensity and aromatic finesse. The national as usual has a popre personality, considerably more reserved than the Quinta do Noval, with a powerful tannic structure that promises a very long and great aging potential.

## Food pairing

Cheese - hard | Dessert with chocolate

## General information

Type: Aperero & Digestif

Grape varieties: Tinta Roriz, Sousao, Tinta Cao, Touriga Nacional, Touriga Franca

Viticulture: Traditional

Storage (years): "> 10"

Serving temperature: 15-17°C

