

## **Domain**

### **Quinta do Noval**

A small plot in the heart of the Quinta do Noval vineyard with non-grafted vines, resistant to phylloxera, described as "attached to the bottom of the nation". This great wine is a pride for the Portuguese and the most beautiful expression of the extraordinary terroir of Quinta do Noval.

## **Vinification**

Grapes are trodden by foot to obtain the must, then during fermentation macerate to obtain the best possible extraction in the lagares, the traditional stone vats from the Quinta. This Vintage Port is matured for 18 months in wooden casks in the air- conditioned cellars of the Quinta, at the demarcated region of the Douro Valley before bottling.

## **Taste**

Quinta do Noval Vintage Port is characterised by its purity of fruit and a fine, delicate quality that is typical of the wines of the property in general, but which finds its most remarkable and enduring expression in the Vintage Ports.

## **Food pairing**

Nuts | Cheese - blue cheese | Chocolade moelleux

## **General information**

Type: Apero & Digestif

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

Storage (years): > 10

Serving temperature: 15-17°C

