



QUINTA DO NOVAL

FINE PORTS SINCE 1715

NOVAL EXTRA DRY WHITE

Quinta do Noval

Quinta do Noval lies in the heart of the Douro valley where great Port wines have been produced since 1715. Noval is unique among the great traditional Port houses in its emphasis on the importance of the vineyard.

“Our aim is to continue to produce exceptional wines with the signature of Quinta Do Noval, which are the harmonious expression of the individual character of this great vineyard terroir.” – Christian Seely



Viticulture

The grapes for Noval white come from traditional suppliers from the most northerly and highest altitude areas of the Douro DO. These cooler regions are more suited for growing white grapes. The vines have an average age of 20 years, planted on schist soil and trained in the guyot method.

Vinification

50% of the grapes are fermented with pellicular maceration, the other 50% are fermented in temperature controlled closed stainless steel tanks at between 18 and 20°C. 90% of the wine is then aged in old wooden vats for two years and blended with 10% from stainless steel before bottling.

Tasting Note

Pale straw in colour with an intense and fruity bouquet of stone fruit and honeysuckle. The palate shows tropical fruit and floral notes of elderflower and honeysuckle. The wine has a fine balance between alcohol, sweetness and acidity giving the wine freshness. With a long and pleasant finish

Further Information

Technical Information

Varietals: Malvasia Fina, Gouveio, Rabigato, Codega
Alcohol: 19.5%
Ageing: Average of 2 years
pH: 3.22
Volatile acidity:
Total acidity: 1.2 g/l
Total sugars: 14.7 g/l

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