

## NOVAL FINE RUBY

This is a deep-coloured, lively, peppery wine, full of fresh fruit flavours. An ideal Port for informal drinking.

### ENJOY IT

Bright ruby color. Intense youthful nose with a distinctive fruity character reminiscent of wild cherries. On the palate, it is well balanced, with intense fruit and good length. Drink it slightly chilled as an aperitif or at room temperature with a dessert.

### ELABORATION

#### **VARIETAL COMPOSITION**

Tinta Roriz, Touriga Franca and Tinta Barroca predominate among the traditional grape varieties of the Demarcated Region of the Douro Valley.

#### **WHERE THE GRAPES COME FROM**

" A " quality grapes from our traditional suppliers in the heart of the Douro Valley.

#### **VINIFICATION**

The Noval Ruby is vinified by pump over in stainless steel vats with temperature control at 26°/28° C.

#### **AGEING**

2 to 3 years in oak barrels

