

Noble & Murat Vintage Port



Antonio Taveira's family breathes new life into the illustrious Noble & Murat brand whose tradition as a port house started over a century and half ago in 1831. The family has a long history of precision hand-harvesting, distinguished sourcing and methodical vinification. For decades they have provided grapes for Taylor's, Croft, Sandeman's among others, but now they have decided to keep the best grapes for their own wines.

WHAT MAKES THIS WINE UNIQUE?: One of the newest established port houses with the oldest growing history.

RATING HISTORY: 2017 94 WS, 93 W&S; 2016 95WE; 2015 90WS

GRAPE: 90% Field Blend Mixed Varieties 10% Very rare clone of Touriga Nacional. Vines are 60 to 110 years old. Hand harvested from 5 to 6 vineyards, which are vinified separately and kept in separate casks.

VINIFICATION AND AGEING: Traditional foot trodding in lagares where bunches are destemmed, but fermentation occurs adding back stems in layers. Fermentation is arrested with Spanish Moscato based grape spirit, which lends elegance. The wine is aged two to three years in 150 year-old seasoned chestnut vats, then rests in stainless steel before bottling.

PRODUCTION: 2015 vintage 1,000 cases (6 pack), 2016 vintage 500 cases (6 pack)



ALCOHOL CONTENT: 20 %

UPC CODE: 5600197298928

