

# REAL COMPANHIA VELHA ROYAL OPORTO 10 YEAR OLD

<i>Wine</i>	Royal Oporto 10 Year Old
<i>Varieties</i>	Old Vine Field Blend
<i>Year</i>	NV
<i>Region</i>	DOC Douro
<i>Country</i>	Portugal



*Store bottles in a cool, dry place and away from direct light (16°C).  
Serve at 16°C. Enjoy this magnificent 10-year-old Port with a  
chocolate desert or on its own.*

## *Port Wine*

Port Wine is, by definition, a generous and fortified wine produced in the Douro Valley- the oldest Demarcated Wine Region in the world. Produced from traditional indigenous varieties, its method of vinification is characterized by the addition of wine brandy to the must causing an interruption in the fermentation. This process preserves all natural sugars in the wine and allows the development of a licorous texture. The Royal Oporto 10 Years Tawny is composed by a blend of differently yeared Ports, which are rigorously selected and aged in premium oak casks that make up an average of 10 years.

## *Winemaking and ageing*

The Ports selected for the blending of this wine are fermented in the traditional lagars for better extraction extraction of power and structure, and in autovinifiers for elegance and mellowness. The ageing process is then carried out in oak barrels and vats.

### *Technical Information*

Alc./Vol.:	20%
Baumé:	3,3
V. Acidity:	0,40 g/l

## *Tasting Notes*

A wine of tawny colour with shades of gold, showing off a magnificent bouquet of mature fruit and spice and a harmoniously mellow structure. Its youth is evident, yet very complex, recognition of its ageing in oak.