

REAL COMPANHIA VELHA ROYAL OPORTO 40 YEARS

<i>Wine</i>	Royal Oporto 40 Years
<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 40-year-old Port on its own for a special occasion.

Port Wine

Port Wine is, by definition, a generous and fortified wine produced in the Douro Region- the oldest Demarcated Wine Region in the world. Produced from tradition indigenous varieties, its method of vinification is characterized by the addition of wine brandy to the must causing an interruption in fermentation. This process preserves all natural sugars in the wine and allows the development of a licorous texture.

Royal Oporto 40 Years is a blend of different Ports, rigorously selected for their quality and aged in the best oak barrels, which make up an average of 40 years. A very old Port, fine and mellow, with immense complexity that Real Companhia Velha defines as "aged to perfection".

Winemaking and ageing

The Ports selected for the blending of the Royal Oporto 40 Years wine are fermented in the traditional lagars where the press is done by foot. This allows a strong extraction for power and structure. The ageing process is carried out in oak barrels in the silence our cellars.

Technical Information

Alc./Vol.:	20%
Baumé:	4,3 g/l
V. Acidity:	0.50

Tasting Notes

A very special Porto with great aromatic intensity of vanilla notes, spices and dry fruit. Reveals power and a velvety texture with the wine brandy well integrated with the oak and fruit, approaching the palate with intense flavours. Its lively acidity provides a long lasting finish where flavours of crystallized orange are unveiled with elegance. A unique tribute to Port Wine.