

# REAL COMPANHIA VELHA ROYAL OPORTO TAWNY

<i>Wine</i>	Royal Oporto Tawny
<i>Varieties</i>	Traditional Douro varieties in undefined percentages.
<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 young Tawny Port with chocolate deserts.*

## *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. The Royal Oporto Tawny is composed by a blend of differently dated Ports, which are rigorously selected and aged in oak vats, resulting in an average of 4 years

## *Winemaking and ageing*

The Ports selected for the blending of this wine are fermented in autovinifiers in contact with skins until its interruption through the addition of brandy. The ageing process is then carried out in oak vats for an average period of 4 years.

### *Technical Information*

Alc./Vol.:	19%
Baumé:	3,1
V. Acidity:	0,3 g/l

## *Tasting Notes*

A young Tawny Port of immense complexity of ripe red fruit notes and oaky scents, offering a very refined *bouquet*. Its strong dry fruit flavours are evidence of its ageing in oak, which are compensated by a balanced sweetness and a long finish.



### REAL COMPANHIA VELHA

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