



ROYAL OPORTO

The Royal Oporto brand emerged shortly after the founding of Real Companhia Velha in 1756, originally designed to promote the Company's Port Wines in Anglo-Saxon markets. We seek that our Port wines represent the maximum expression of the Portuguese school of the art of blending, ageing patiently in casks until they reach perfection.

20 Year Old Tawny

This superb 20 Year Old Port, patiently aged in old oak casks, represents the classic style of blending old Ports from Real Companhia Velha.



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.

Tasting Notes

This 20 Year Old Port presents a typical brick toned amber colour, indicative of its long ageing in oak. A very complex wine in which we discover a perfect balance between notes of nuts, dry raisins and oak. On the palate, shows great acidity, portrayed by a lively and long finish.

Pairing Suggestions

Enjoy this magnificent 20 Year Old Port with chocolate dessert, crème brûlée or on its own.



This wine is ready to drink and does not need decanting.



Store bottles in a cool, dry place and away from direct light (16°C). Serve at 16°C.



Alc./Vol.: 20%
Baumé: 3,8
V. Acidity: 0,50 g/l