

## 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.

### 40 Year Old Tawny

The Royal Oporto 40 Years is a result of time, sacrifice, patience and passion, a Port we define as “aged to perfection” and a fine tribute to Port Wine.

#### Winemaking and Ageing

The exceptional character of this Port is a result of an equally exceptional ageing process in the finest selected oak casks to acquire a perfect balance of its aromas and flavours. Through the experienced hand of our Master Port Blender, we seek the balance between age, complexity and aroma, reflecting the Douro terroir's ability to produce wines that age forever.

#### Tasting Notes

A very special old Port of great aromatic intensity with notes of vanilla, spices and dry citric fruit. Its reveals itself powerful, yet velvety, with an explosion of intense flavours showing its brandy well integrated. It finishes long, with a lively acidity, which highlights its crystalized orange peel flavours in a conglomerate of elegance and finesse.

#### Pairing Suggestions

Enjoy this magnificent 40 Year Old Port with crème brûlée, dried fruits, figs, cheese 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: 4,3  
V. Acidity: 0,50 g/l