



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.

COLHEITA 2007

Colheita Ports are a very specific style of dated wines which result of a rigorous selection of the best grapes from the year inscribed on the label.



Winemaking and Ageing

Colheita Ports are the result of the selection of the best grapes from the respective harvests, and which for a minimum period of 7 years, age in old oak casks in the silence of our cellars where they acquire a genuine and distinct aroma, very intense and complex and a fine, velvety taste.

Tasting Notes

A superb Colheita of brownish colour and great aromatic intensity. Notes of dry fruit, honey and exotic oak are complexed with great class and elegance. Smooth and unctuous on the palate, it develops a very velvety structure, finishing with flavours of nuts and hazelnut and surprisingly lively acidity.

Pairing Suggestions

Enjoy a magnificent Colheita Port with a crème brûlée, dried fruits, figs, apple pie 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 12°C-14°C.