



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.

Extra Dry White Port

Royal Oporto Extra Dry White is an alternative style of Port for its crisp dry character, result of a late interruption in fermentation, when there are no hardly any sugars left.

Winemaking and Ageing

We select specific parcels of white grapes in a field blend. Fermentation takes place in stainless steel vats at controlled temperature in contact with the skins until the addition of the brandy. The wine then ages in oak vats for a period of 2 years.

Tasting Notes

A White Port that differentiates for its extra dry style, making it a fresh and versatile drink. With a straw-like yellow colour and fruity aromas, this Port can be enjoyed served chilled, enhancing all its quality and characteristics.

Pairing Suggestions

Enjoy this White Port with olives, toasted almonds, ceviche or as an aperitif.



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 chilled 8-10 °C.



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