



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.

Late Bottled Vintage

LBV's are bottled between the fourth and sixth year of ageing. This longer ageing period ensures a smoother and rounder palate, making this wine enjoyable for immediate consume. The Royal Oporto LBV is an example of the classic Real Companhia Velha style.



Winemaking and Ageing

The grapes are hand-picked in a surgical manner, to ensure the quality for this LBV. Fermentation takes place in the stone lagares followed by the traditional treading by foot, which, ensures greater yet softer extraction for the necessary concentration. Ageing occurs in oak vats for a period of 4 to six years.

Tasting Notes

A deep and dark coloured LBV with notes of red fruit and raisins complexed with berries and spice. Very fine on the palate, with firm and round tanins showing a very solid structure, and finishing off elegantly with great fruit character.

Pairing Suggestions

Enjoy this LBV Port with dark chocolate, red fruits, strong cheeses.



This wine is Unfiltered. We suggest decanting before serving.



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