

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.

Rosé Port

The Royal Oporto Rosé Port is yet another alternative style of Port, where creativity is highly represented in our experimentation and innovation category. This Port can be served as an aperitif, served chilled, or as a Port Tonic.



Winemaking and Ageing

The grapes are crushed on a pneumatic press followed by its vinification with no maceration. The fermentation is the interrupted with the addition of the brandy as is traditional for Port. Its ageing occurs in stainless steel in order to preserve its freshness and aromatic character.

Tasting Notes

This elegant and smooth Port shows great aromatic character with evident notes of red fruit and herbs. On the palate, it reveals round red fruit notes and a lively acidity, which combined with a balanced sweetness results in a long, persistent finish.

Pairing Suggestions

Enjoy this magnificent Rosé Port as an aperitif, smoked salmon, cheese or as a Pink Port and Tonic.



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 at 12°C.



Alc./Vol.: 19%
Baumé: 2,9
V. Acidity: 0,17 g/l