



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.

Ruby Port

The Royal Oporto Ruby is composed by a blend of differently dated Ports, which are rigorously selected and aged in oak vats, resulting in an average of 2 years.

Winemaking and Ageing

The Ports selected for the blending of this wine are fermented in stainless steel in contact with skins until its interruption through the addition of brandy. The ageing process is then carried out in old oak vats for an average period of two years.

Tasting Notes

This Ruby Port presents a beautiful ruby colour and fresh notes of violet, spice and red fruit, showing good complexity and youth. On the palate reveals a notable smoothness and generous fruit flavours, finishing with a very lively acidity.

Pairing Suggestions

Enjoy this Ruby Port with strong cheeses, chocolate desserts and fruit cakes.



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.: 19%
Baumé: 3,4
V. Acidity: 0,2 g/l