



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.

Tawny Port

The Royal Oporto Tawny is composed by a blend of differently dated Ports, which are rigorously selected and aged in oak vats, resulting in an average of 4 years.



Winemaking and Ageing

The Ports selected for the blending of this wine are fermented in autovinifiers in contact with skins until its interruption through the addition of brandy. The ageing process is then carried out in old oak vats.

Tasting Notes

A young Tawny Port of immense complexity of ripe red fruit notes and oaky scents, offering a very refined bouquet. Its strong dry fruit flavours are evidence of its ageing in oak, which are compensated by a balanced sweetness and a long finish.

Pairing Suggestions

Enjoy this Tawny Port with soft cheeses, crème brûlée, raisins.



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: 3,1
V. Acidity: 0,3 g/l