



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.

White Port

The Royal Oporto White reveals the essence of White Port making, where more than 50 different indigenous white varietals are identified in the Douro Valley. At high altitude plateaus we find the ideal conditions for the production of white Ports.

Winemaking and Ageing

Royal Oporto White is blended with different white Ports from different years, in which Malvasia Fina is predominant. The Ports are rigorously selected and aged in old oak vats for an average period of two years.



Tasting Notes

A young wine, of straw-like colour, with aromas of raisins and sweet fruit. Very balanced, revealing itself very fruity on the palate, with excellent acidity and a long, lasting and sweet finish.

Pairing Suggestions

Enjoy this White Port with olives, crackers, foie gras, pastry 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%
Baumé: 3,3
V. Acidity: 0,2 g/l