

REAL COMPANHIA VELHA ROYAL OPORTO WHITE

<i>Vinho</i>	Royal Oporto White
<i>Variedades</i>	Old Vines Field Blend
<i>Ano</i>	NV
<i>Região</i>	DOC Douro
<i>País</i>	Portugal

Store bottles in a cool, dry place and away from direct light (16°C). Serve at 12°C. Enjoy this fantastic white Port with fine pastry or cheeses.

Vinho do Porto

Port Wine is, by definition, a generous and fortified wine produced in the Douro Region- the oldest Demarcated Wine Region in the world. Produced from tradition indigenous varieties, its method of vinification is characterized by the addition of wine brandy to the must causing an interruption in fermentation. This process preserves all natural sugars in the wine and allows the development of a licorous texture.

The Royal Oporto White reveals the essence of White Port making, where more than 50 different indigenous white varieties are identified in the Douro Valley. At high altitude plateaus, where we own Quinta de Cidrô and Quinta do Casal da Granja, we find the ideal conditions for the production of white Ports.

Vinificação e estágio

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.

Technical Information

Alc./Vol.:	19%
Baumé:	3,3 g/l
Acidez Volátil:	0,2

Notas de Prova

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.

