

92

POINTS

JAMES
SUCKLING

10 YEAR OLD TAWNY

AGED TAWNY

Aged for a significant period in wood, this **10 Year Old Tawny** is a blend from multiple vintages, which contribute to greater complexity

AGEING & BLENDING

This 10 Year Old Port blend is produced from a selection of Ports sourced from our own vineyards in the Cima Corgo sub region and from trusted growers in the Douro superior.

The core of the blend consists of wines with an average age of around 10 years, aged in oak casks and larger wooden vats. This combination is essential for preserving the house style: Ports aged in larger vats retain fresher, fruitier notes, while those aged in casks develop more oxidative, nutty aromas.

The blend is refined with a small percentage of Ports aged over 20 years, adding mellowness and greater complexity.

TASTING NOTES

Deep tawny colour, combining notes of figs, candied cherries and raisins, with subtle cask nuances. On the palate, it is rich and fruit dense, finishing lively and persistent.

PAIRING SUGGESTIONS

Roasted almonds, apple tart, crème brûlée or aged Manchego cheese.



Serving Temperature **12-14°C**



Store the bottle upright,
protected from light and at a cool
and constant temperature.



Ready to drink.
Does not require decanting.

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