

93

POINTS

JAMES
SUCKLING



20 YEAR OLD TAWNY

A G E D T A W N Y

Ageing in wood over time transforms Tawny Ports profoundly; colour fades, tannins soften, primary fruit gives way to raisins, crystallized fruit, nuts, and spices.

AGEING & BLENDING

This 20 Year Old Port blend is made 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 20 years, aged primarily in casks with a small percentage aged in larger wooden vats. This combination is essential to preserving the house style: Ports aged in larger vats retain fine dried fruit aromas, while those aged in casks develop more oxidative, nutty notes.

The blend is refined with a small percentage of Ports aged over 30 years, adding mellowness and greater complexity, along with an equal share of younger Port to bring a vibrant touch.

TASTING NOTES

With a medium tawny colour, this vibrant 20 Year Old Tawny reveals very refined aromas of raisins, nuts and spices. On the palate, it is generous and evolving, with a long and persistent finish.

PAIRING SUGGESTIONS

Pecan pie, dried figs, salted caramel desserts, or hard cheeses.



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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