

95

POINTS

Wine Spectator



40 YEAR OLD TAWNY

AGED TAWNY

"A 40 year old Tawny is not simply a 10 year old that has aged for an additional 30 years; rather, it is a more complex base wine that has evolved over time and has been blended multiple times to reach the level of quality and complexity it now displays."

Master Blender Pedro Silva Reis

AGEING & BLENDING

This 40 Year Old Port blend is made from a selection of the finest Ports sourced from our own vineyards and aged in our cellars in exceptional casks for more than 40 years.

Limited to just four casks per year, each blend is unique and result of a meticulous selection of the very best casks from the very best colheitas.

TASTING NOTES

A very special Port that immediately impresses with its amber tawny colour and golden highlights. On the nose, it reveals the magic of a very old Tawny, with notes of crystallised orange peel, saffron, dried plum, cedar and subtle hints of vanilla, all wrapped in a profile of great aromatic intensity.

On the palate, it is powerful and velvety, with the spirit perfectly integrated, filling the mouth with rich and persistent flavours. The finish is exceptionally long, lifted by lively acidity that adds elegance and reveals lingering flavours of crystallised orange peel.

PAIRING SUGGESTIONS

Walnut cake, Almond tart, hard cheeses or dark chocolate truffles

COMPLEXITY



AROMA



BODY



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.

ROYAL OPORTO

WWW.ROYALOPORTO.COM