



COLHEITA 2018

A G E D T A W N Y

Single harvest Tawny Ports aged for a minimum of 7 years in wood. These Ports express the character of the year, combined with the impact of oxidative ageing.

THE YEAR

A very hot summer produced deep, intense and beautifully fragrant Ports. This Colheita is produced from a blend of grapes sourced from various Douro vineyards. After vinification, the young wine was transferred to foudres and casks in the spring following the harvest, where its slow maturation began.

AGEING & BLENDING

After ageing for a minimum of eight years, the wines were finally brought together and blended before bottling, resulting in a fruity Colheita with depth, elegance and complexity.

TASTING NOTES

Deep tawny in color with, with aromas of ripe black fruits and gentle spice. Nuances of tobacco leaf and well-integrated cask notes add layers of complexity, revealing the character of a vintage known for highly concentrated wines that mature slowly and gracefully in wood.

On the palate, it is smooth, refined, and beautifully balanced, supported by vibrant acidity. Black fruit flavors unfold alongside hints of cocoa and warm spices. The structure is firm yet elegant, with discreet but present tannins guiding a long, harmonious finish.

PAIRING SUGGESTIONS

Pecan pie, dried figs, salted caramel desserts, or creamy blue 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.

ROYAL OPORTO

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