

FINE TAWNY

TAWNY PORT

COMPLEXITY



AROMA



BODY



ABOUT THIS PORT

Soft and mellow with a fruity profile, this fine Tawny Port is made from native grapes grown in the Douro Valley.

Carefully blended and matured in wooden vats, it develops mellow and fruity flavours.

HOW TO BEST ENJOY

Pair with desserts, cheeses or dried fruits.
Enjoy slightly chilled.

COCKTAIL IDEAS

TAWNY ESPRESSO

2 parts Fine Tawny Port
1 part Cold Brew Coffee
Serve over ice with an orange peel

PORTO NEGRONI

1 part Fine Tawny Port
1 part gin
1 part Campari



Serving Temperature **6-10°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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