

FINE WHITE

WHITE PORT

COMPLEXITY AROMA BODY

●●○○○ ●●○○○ ●●○○○



ABOUT THIS PORT

This white Port is made from white grapes grown in the Douro Valley. It presents fruity aromas with notes of citrus, stone fruits and flowers.

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

HOW TO BEST ENJOY

Serve well chilled, either as an aperitif or in cocktails.

COCKTAIL IDEAS

WHITE PORT SPRITZ

2 parts White Port
1 part Sparkling Wine
1 part Soda

WHITE PORT & TONIC

1 part White Port
2 parts Tonic Water
Serve over ice with an orange slice



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.

ROYAL OPORTO

WWW.ROYALOPORTO.COM