ESTD 1756

PROVIDENTIA REGITUR

ROYAL OPORTO



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VINHOS
DO PORTO E DE MEZA
COMPANHIA VELHA

Historical Overview
& Brand Introduction

Royal Oporto is the flagship Port Wine brand of Real Companhia Velha, created shortly after the Company's foundation in 1756. The brand name emerged as the English translation of *Real Companhia dos Vinhos do Porto* in the early days, when British traders referred to the Company as the "Royal Oporto Wine Company." This designation referenced its Royal Charter, its origin in the city of Oporto and its ease of pronunciation.

The history of Port Wine is inseparable from that of Real Companhia Velha, the institution responsible for demarcating the Douro Wine Region in 1756 and regulating Port Wine production and trade for nearly a century, until 1834.

For more than two and a half centuries, Royal Oporto has mastered the art of producing wood-aged Ports, a tradition historically widespread among Portuguese Port houses. Since 1960, the Silva Reis family has preserved and strengthened this legacy, reinforcing a commitment to quality and excellence in wood-aged Ports, while developing a unique and recognizable style over the past 60 years.



1756 › 1834

THE FOUNDATION AND ITS PURPOSE DURING THE MAJESTATIC ERA

The history of Real Companhia Velha, the oldest wine company in Portugal, is intertwined with the very history of Port Wine. Its establishment had two objectives: on the one hand, to create a commercial company with the mission of promoting the consumption of Port Wine beyond the already very successful English market; and on the other hand and simultaneously, to establish itself as the regulatory body of the Port Wine sector, creating the world's first demarcated wine region.



1834 › 1960

THE COMMERCIAL ERA

With the rise of D. Pedro IV and the prevalence of liberal ideas, the Company gradually lost its privileges and roles. In 1834, it ceased entirely all state-delegated duties as the regulatory body for the production and trade of Port Wine, beginning to operate solely as a commercial entity.



1960 › 1997

THE ERA OF MANUEL DA SILVA REIS

In 1960, Manuel da Silva Reis acquired the controlling stake of Real Companhia Velha and with his arrival as chairman, the Company experienced—until 1974—one of its greatest periods of expansion and prosperity. This was marked by profound transformations through the acquisition of various Port Wine companies and investment in production technology.



1997 . . .

THE ERA OF PEDRO SILVA REIS

The era of Pedro Silva Reis is characterized by a strong focus on quality, the creation of a technical team in the areas of viticulture and oenology, and a strong emphasis on premium Port categories through the expansion of quality vineyard area, always respecting the legacy of this historic house.

House Style
& Team

The house style refers to the wine profiles that define a brand according to its legacy and tradition. This stylistic identity remains consistent across the producer's entire range while still allowing each category to express its own natural characteristics.



"We follow the belief that a quality Tawny Port is not merely a wine that shows great age or intense cask notes but one that reveals a complex matrix. Our interpretation of quality in a Tawny emerges when we succeed in preserving the primary notes of the base wine—notes that do not disclose its true age—while combining them with the complexity of aromas and flavours developed through ageing." Master Blender **Pedro Silva Reis**

For Ruby Ports such as Vintage and LBV the origin of the grapes is unquestionably the most decisive factor. In contrast, Tawny Ports rely heavily on blending wines of different ages, where long maturing, careful maintenance and the master blender's expertise, play a central role. In both styles, however, vinification significantly influences the final profile, particularly the level of sweetness achieved.

Royal Oporto Tawny Ports are crafted around an elegant and harmonious profile. The goal is to create blends that balance every element: the fruit of the base wine, the integration of the spirit, the perception of sweetness, the cask-derived nuances and the maturity conferred by ageing.



Pedro Silva Reis
Master Blender



Tiago Silva Reis
Blender



Jorge Moreira
Technical Director



Diana Vasconcelos
Blender

The Origin of Our Wines

Our grapes come from our own estates — Quinta das Carvalhas, Quinta dos Aciprestes and Quinta de Cidrô — located in Pinhão, Tua, and São João da Pesqueira respectively, as well as from trusted growers in the villages of Covas do Douro (Cima Corgo) and Freixo de Numão (Douro Superior).

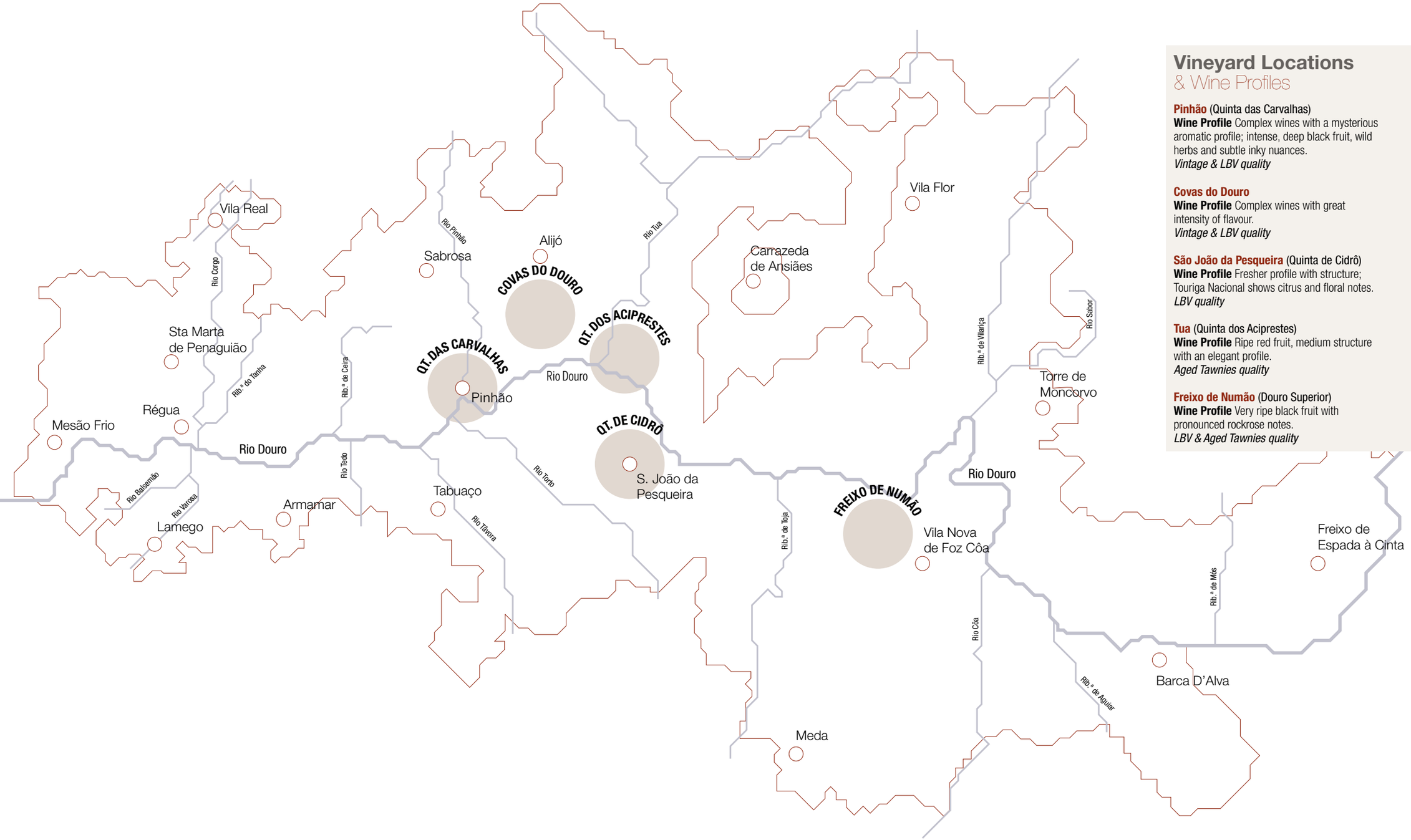
Grapes sourced from Pinhão and Covas do Douro provide concentration, depth and power, resulting in wines with dark fruit aromas, herbal nuances and earthy undertones. From Tua and Freixo de Numão, the Ports tend to be generous and fruit-forward, displaying elegant tannins. From the high plateau of São João da Pesqueira, the wines are floral, fresh and marked by superb acidity.

Our Ports are produced at the company's winery in Granja de Alijó, in the heart of the Douro Valley, under rigorous quality standards. At this location, we benefit from a wide range of vinification vats and techniques, allowing flexibility and precision across all Port styles.

In spring, our Ports are gradually transported to our cellars in Vila Nova de Gaia for ageing and bottling.



Quinta dos Aciprestes.
Aerial overview of the vineyard.



Vineyard Locations
& Wine Profiles

Pinhão (Quinta das Carvalhas)
Wine Profile Complex wines with a mysterious aromatic profile; intense, deep black fruit, wild herbs and subtle inky nuances.
Vintage & LBV quality

Covas do Douro
Wine Profile Complex wines with great intensity of flavour.
Vintage & LBV quality

São João da Pesqueira (Quinta de Cidrô)
Wine Profile Fresher profile with structure; Touriga Nacional shows citrus and floral notes.
LBV quality

Tua (Quinta dos Aciprestes)
Wine Profile Ripe red fruit, medium structure with an elegant profile.
Aged Tawnies quality

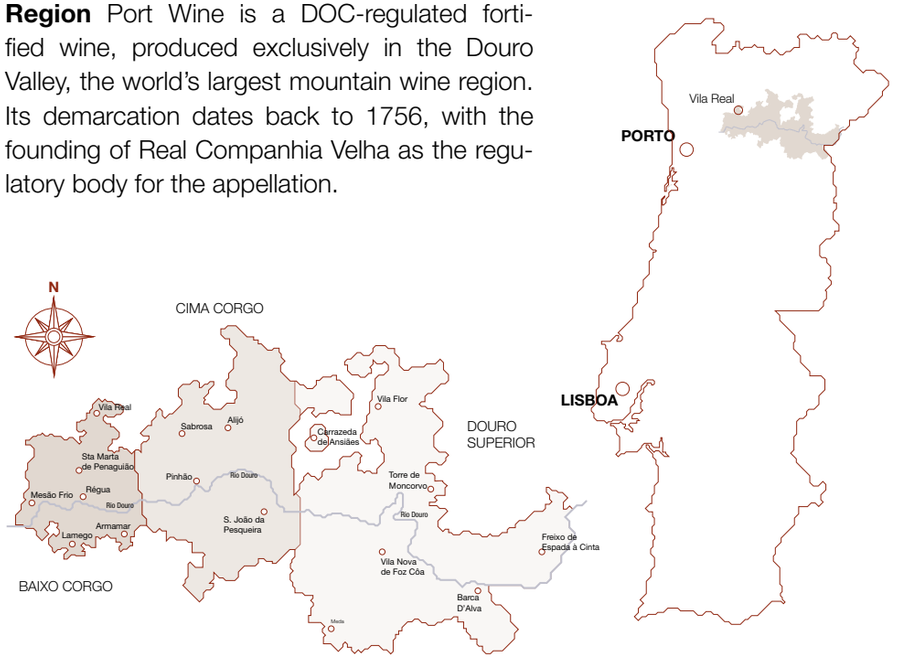
Freixo de Numão (Douro Superior)
Wine Profile Very ripe black fruit with pronounced rockrose notes.
LBV & Aged Tawnies quality

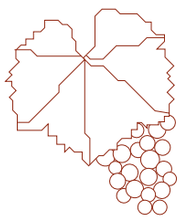


Quinta das Carvalhas:
View of the vineyard and the Douro river.

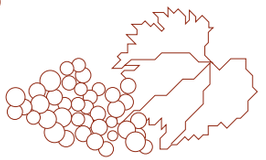
An Introduction
to Port Wine

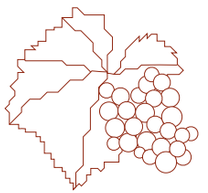
Region Port Wine is a DOC-regulated fortified wine, produced exclusively in the Douro Valley, the world's largest mountain wine region. Its demarcation dates back to 1756, with the founding of Real Companhia Velha as the regulatory body for the appellation.





Grape Varieties There are around 116 authorized grape varieties for Port production, with 90 considered native to the Douro. Our region stands out worldwide for its diversity of indigenous grapes, naturally suited to winegrowing for thousands of years. The most common grape varieties include Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinta Amarela, Tinto Cão, Sousão, amongst others.







Vinification By law, all Ports are fortified wines. The grape juice begins fermenting spontaneously after several hours of pump-overs or traditional foot-treading. When roughly half of the natural sugars have been converted into alcohol, the winemaker signals the start of fortification. The fermenting must is drained into another stainless-steel tank, where wine brandy at 77% abv is added. This addition halts fermentation, preserving the remaining natural sugars in the wine.

This process ensures that the final product reaches a minimum alcohol level of 18% vol for standard Ports and 19% vol for special categories, with a legal maximum of 21%. Fermentation vats may vary, ranging from stainless-steel tanks to traditional granite *lagares*.

Ageing For ageing Port, a wide range of oak vats and formats are used. Traditionally, and ideally, these vats are old, as Ports spend considerable time maturing in wood and there is no interest in extracting new oak characteristics. Although often referred to as "oak", these ageing vats have historically been made from various types of wood, including oak, walnut and mahogany.

Different sizes and shapes of vats are used to achieve distinct ageing styles: *pipas* (550–700 L casks), *balseiros* (large vats), and *toneis* (foudres).

Regulation Port is one of the most tightly regulated wines in the world. The Port and Douro Wine Institute (IVDP), the regulatory body for Port, is responsible for setting quality standards and approving every single blend released on the market. Each year, the IVDP analyses and tastes several thousand samples to ensure that every Port complies with the required specifications.



Quinta de Cidrô.
Aerial overview of the Manor and vineyard.

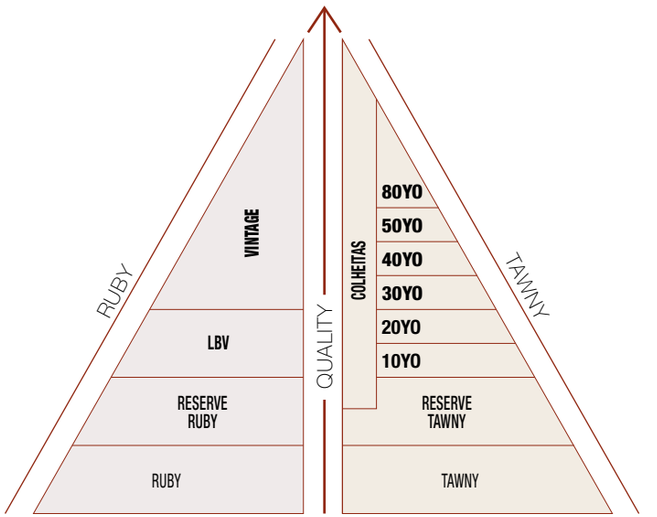
Main factors
influencing the final style

Grape varieties Grapes such as Touriga Franca and Touriga Nacional will produce structured full bodied aromatic ports with deep colour and tannins, whilst grapes such as Tinta Barroca will produce rounder and lighter Ports with less acidity. Sousão will produce wines with a lot of colour and acidity, Tinto Cão can produce ports with aromatic intensity and acidity whilst Tinta Amarela can bring spice and structure.

Fermentation vat and extraction method Usually the premium ruby ports such as LBV and Vintage are produced in the traditional *lagares* and require significantly more extraction. Other less premium ports can be produced in autovinifiers.

Timing of fortification Earlier fortification will lead to a sweeter style of port, whilst later fortification will lead to a drier style.

Types of Port Wine There are three main categories, with innumerous sub-categories each, covering both standard and special Ports:

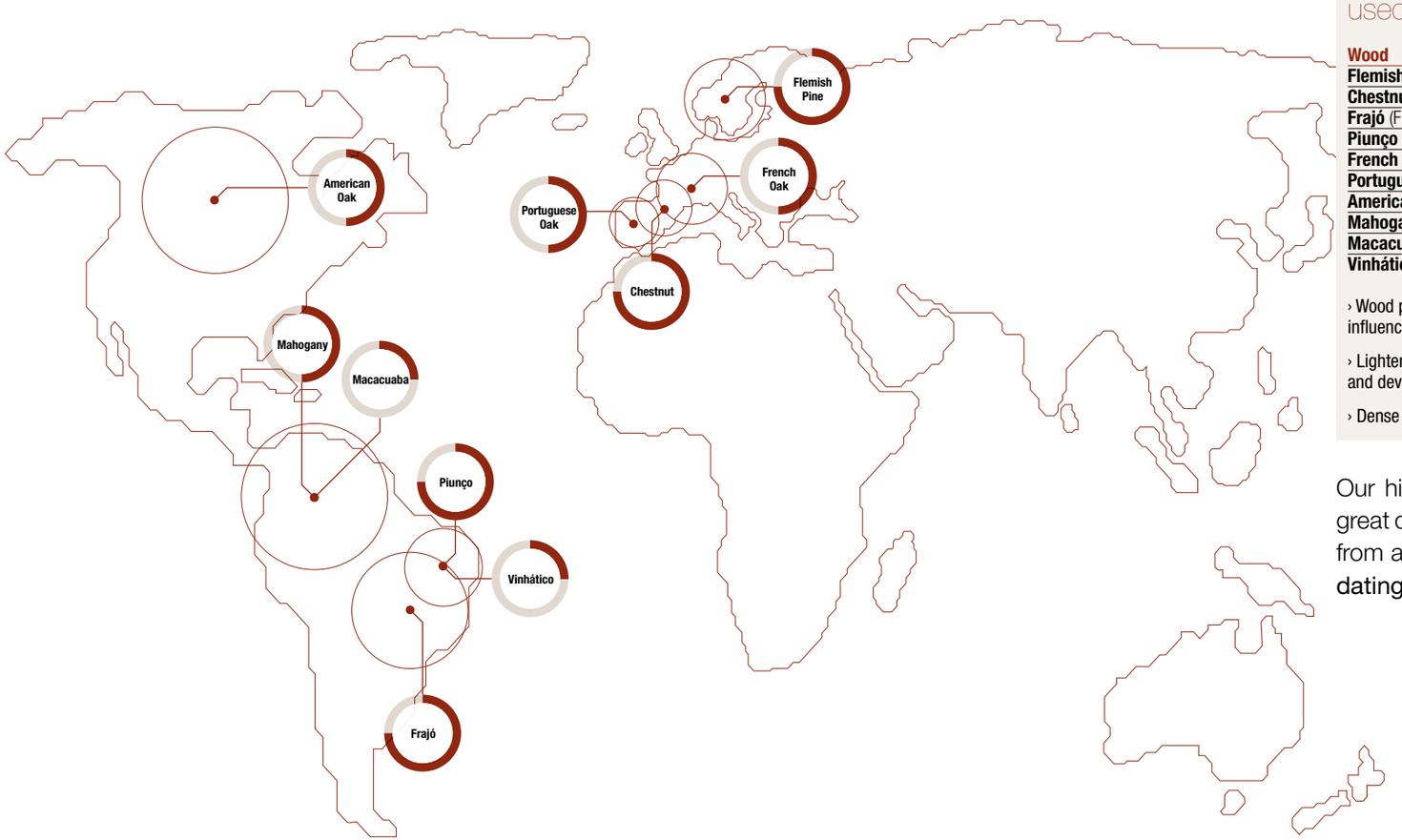


Note: White Ports also include several sub-categories, such as White/Fine White, Extra Dry, Aged Whites and Colheitas.

Ageing
& Blending

Blending Port is about interpreting countless variables (terroir, grape varieties, ageing profile) and the hundreds of possible combinations to create the best expression of the house style within each Port category.

The beauty of Port lies precisely in this diversity: the vast array of components available to the blender allows each house to craft a truly unique identity.



The diversity of Port Wine also stems from the wide range of wooden vats used for ageing.

Due to its alcohol content and extraction capacity, new wood is not used for Port. Instead, old wood is essential to maintain balance and finesse.

Wood Types
used in Port Vats

Wood	Geographic Origin	Permeability	Impact on Wine
Flemish Pine	Northern Europe; also Gerês (Portugal)	High	More oxygenation
Chestnut	Portugal, Spain, France, Italy	High	More oxygenation
Frajó (Freijó)	Amazon region	High	More oxygenation
Piunço	Brazil	High	More oxygenation
French Oak	French forests	Medium	Medium oxygenation
Portuguese Oak	Portugal & Spain	Medium	Medium oxygenation
American Oak	USA & Canada	Medium	Medium oxygenation
Mahogany	Central & South America	Medium	Medium oxygenation
Macacuaba	Central & South America	Low	Lower oxygenation
Vinhático	Brazil	Low	Lower oxygenation

› Wood permeability, the ability to allow fluid and gas exchange through its pores, influences ageing.

› Lighter, less dense woods allow more micro-oxygenation, accelerating ageing and developing tertiary aromas.

› Dense woods offer less oxygenation, preserving primary aromas, ideal for Ruby Ports.

Our historic ageing warehouse in Vila Nova de Gaia contains a great diversity of wooden vats, both European and exotic, sourced from around the world. Many vats are over a century old, some dating back to the late 19th century, with most predating 1960.

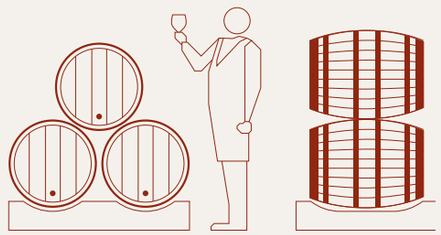


Types
of Ageing Vats

"The wooden vats in which the Ports are aged and the location of the ageing facility has a significant impact on the wines. Vila Nova de Gaia's atlantic climate and high humidity provides ideal conditions for preserving wines for many decades." Master Blender **Pedro Silva Reis**

Casks
Pipas

Capacity	Impact on Wine	Evaporation
550 › 700 L	Greater micro-oxygenation › faster ageing › loss of primary fruit › development of Tawny notes	Up to 20% in first 10 years

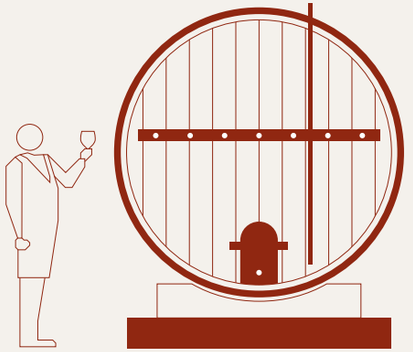


Casks are used exclusively for Tawny Ports due to their capacity to oxygenate the wines. In these vats, colour fades faster and over time primary fruit gives way to honey, crystallised fruit, nuts, spices and after decades, cedar, varnish and tobacco aromas.

Evaporation is high which leads to a greater concentration of aromas, flavours and volatile acidity, creating richer, more intense wines with greater acidity, essential for balance.

Horizontal wooden vats
Toneis

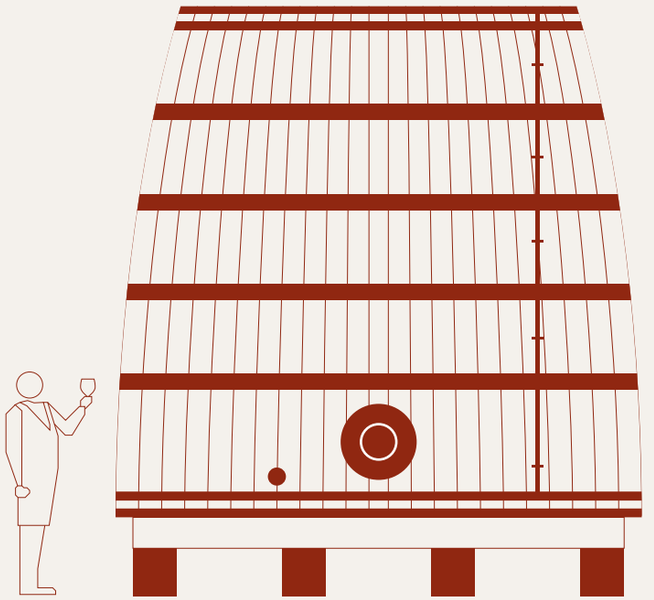
Capacity	Impact on Wine
3,200 › 16,700 L	less evaporation, and slower ageing than when in casks but faster than large vats; used for young Tawnies or when preserving some fruitiness is desired



At Royal Oporto, these vats are mainly used for Tawnies between 6 and 12 years old that have not yet progressed to casks. They provide a useful stage for ageing the wines without losing too much fruit or gaining excessive cask aromas and flavours. They also serve as an important blending component, helping to balance wines that have developed overly strong cask notes during ageing.

Vertical wooden vats
Balseiros

Capacity	Impact on Wine
3,000 › 78,000 L	Slow ageing; typically used for Ruby Ports when preserving fruitiness is key



Balseiros are used for young Ports when there is an interest in preserving fruit aromas. Larger balseiros are also used for executing blends and allowing the Ports to settle and integrate prior to bottling


VG 1920

Tawny
Category

Tawnies are **wood aged Ports** that undergo oxidative ageing, resulting in a lighter red colour with golden hues, with less fruit driven aromas, complex tertiary notes and softer tannins.



Ricardo Malheiro
Cellar Manager

The **Tawny category** includes a wide range, from 3 year old blends to century old rare cask aged wines.

Tawny
Fine Tawny

This fine Tawny Port, made from traditional grapes grown in the Douro Valley, is soft and fruity. Carefully blended and matured in wooden vats, it develops mellow and fruity flavours, making it ideal for pairing with desserts, cheeses or dried fruits.

Grape selection mix of native grapes from higher altitude vineyards where there is less concentration and wines tend to show attractive freshness.

Ageing & blending blends of various vintages, with up to 3 years of ageing. Part of the blend is wood-aged.

Profile soft and mellow with fruity profile.

Drinking window Ready to drink and not intended for further ageing.



●●○○○ COMPLEXITY
●●○○○ BODY
●●○○○ AROMATIC INTENSITY

SERVING TEMPERATURE **12-14°C**

Aged
Tawnies

The **aged tawny category** covers a wide range of Ports with distinct levels of quality, age and complexity, from 10 year old Tawnies up to 80 year old and VVO (80+). Aged Tawnies are blends of multiple vintages and aim to be very complete wines, as the blender has the flexibility to use the best Ports available in the cellar for each age indication.

Younger Tawnies are generally simpler wines, still showing some primary fruit aromas. As the wines progress with age, they gain remarkable complexity, with some developing extraordinary depth.

Ageing in wood over time transforms Tawny Ports profoundly:

› Colour fades, tannins soften, primary fruit gives way to raisins, crystallized fruit, nuts, spices and after decades, cedar, varnish and tobacco aromas.

› Evaporation concentrates aromas, flavours, and natural sweetness, with wines becoming richer, more aromatically intense and with greater acidity, the latter being essential for balance and liveliness.

Grape selection High quality grapes, although concentration is not a major concern.

Ageing & blending Aged for a significant period in 550L Pipas and small *Toneis*, these Ports are blends from multiple vintages, which contribute to greater complexity. Although aged Tawnies represent a style rather than a fixed age, the average age of the blend generally corresponds to the age stated on the label.

Profile Younger categories may still show some primary fruit notes. With extended wood ageing, they evolve into mellow wines displaying nutty and dried fruit characteristics. Very old Tawnies develop additional layers of candied fruit, cedar, tobacco and subtle varnish notes.

Drinking window Ready to drink and not intended for further ageing. High quality Tawnies, however, can still age in bottle and develop characteristics distinct from those acquired in cask.

Royal Oporto **10 Year Old**

Profile *Deep tawny colour, combining notes of figs, candied cherries and raisins, with subtle cask nuances. On the palate, it is rich and fruit dense, finishing lively and persistent.*



This 10 Year Old Port blend is produced 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 10 years, aged in oak casks and larger wooden vats. This combination is essential for preserving the house style: Ports aged in larger vats retain fresher, fruitier notes, while those aged in casks develop more oxidative, nutty aromas. The blend is refined with a small percentage of Ports aged over 20 years, adding mellowness and greater complexity.

●●●○○ COMPLEXITY
●●●○○ BODY
●●●●○ AROMATIC INTENSITY

SERVING TEMPERATURE **12-14°C**

Royal Oporto **20 Year Old**

Profile *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.*



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 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.

●●●●○ COMPLEXITY
●●●●○ BODY
●●●●○ AROMATIC INTENSITY

SERVING TEMPERATURE **12-14°C**



Royal Oporto **40 Year Old**

Profile *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 tension.

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.



●●●●● COMPLEXITY
●●●●● BODY
●●●●● AROMATIC INTENSITY

SERVING TEMPERATURE **12-14°C**

"What differentiates each category is not only age but the complexity and intrinsic quality of the wines. 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. Quality old Tawnies are not just shaped by time—they are wines whose intrinsic quality has been amplified by meticulous maintenance, topping up and blending throughout their lifetime in wood."

Master Blender **Pedro Silva Reis**

Colheitas
Single Harvest

Single harvest Tawny Ports aged for a minimum of 7 years in wooden *Toneis* or *Pipas* (550L). These Ports express the character of the year, combined with the impact of oxidative ageing. Colheitas may be aged in wooden vats of different sizes for an undefined period; for long term ageing, casks are usually preferred. With prolonged ageing, high quality Colheitas evolve into extraordinarily complex Ports and are an alternative style to Vintage Port.

Grape selection High quality grapes from privileged locations.

Ageing & blending Single vintage Ports; blending is allowed only if all wines come from the same year.

Profile More linear and rustic than aged Tawnies, as blending is restricted to wines from a single harvest. They express the character of the year combined with oxidative ageing.

Drinking window Ready to drink, not intended for further ageing. High quality Colheitas can still age in bottle, developing characteristics distinct from those obtained in cask.

Royal Oporto **Colheita 2018**

Profile *Deep tawny in colour, 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 flavours unfold alongside hints of cocoa and warm spices. The structure is firm yet elegant, with discreet but present tannins guiding a long, harmonious

A very hot summer produced deep, intense and beautifully fragrant Ports. This Colheita is produced from a blend of grapes sourced from our 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. Having aged for eight years, the Ports were finally brought together and blended before bottling, resulting in a fruity Colheita with depth, elegance and complexity.

●●●○○ COMPLEXITY
●●●○○ BODY
●●●○○ AROMATIC INTENSITY

SERVING TEMPERATURE **12-14°C**







Quinta das Carvalhas, South quadrant.

Ruby
Category

Ruby Ports are dark, violet and fruit forward, showing primary aromas of black fruits, rockrose, citrus and chocolate. Unlike Tawnies, they are significantly less exposed to oxidative ageing, which helps to preserve their youthful character, with its primary aromas and flavours.

This category includes:
› Ruby,
› Reserva Ruby,
› Late Bottle Vintage (LBV)
› Vintage.



Fine Ruby
& Reserve Ruby

Note: Royal Oporto does not bottle a Reserva Ruby.

This Ruby Port, made from traditional grapes grown in the Douro Valley is full-bodied and fruity. Carefully blended and matured, it is smooth and elegant whilst retaining vibrant black fruit flavours, making it ideal for pairing with desserts, chocolate or matured cheeses.

Grape selection A mix of native Douro grape varieties sourced from younger vineyards.

Ageing & blending Aged in large wooden vats to preserve colour and fruity aromas; blends typically combine several vintages up to three years for complexity.

Profile Vibrant, fruit-driven Ports with notes of black fruit, cistus and floral nuances.

Drinking window Ready to drink and not intended for further ageing.



●●○○○ COMPLEXITY
●●●○○ BODY
●●●○○ AROMATIC INTENSITY

SERVING TEMPERATURE **12-14°C**

LBV
Late Bottled Vintage

Late Bottled Vintage (LBV) is an expressive, high quality Ruby Port produced from a single harvest, clearly stated on the label.

Aged in wood for between 4 and 6 years, this extended maturation brings greater harmony, depth and smoothness, making LBV immediately enjoyable while preserving the richness and intensity of a Vintage style Port.

Grape selection High quality fruit from old vines (native grape field blends) and from mature plantings of Touriga Nacional, Touriga Franca and Sousão. These grapes represent the second selection that did not qualify for Vintage Port.

Vinification Field blends are usually vinified in granite *lagares*, while single varietals are fermented in auto-vinifiers.

Ageing & blending Single vintage wines aged in *balseiros* (large wooden vats) to preserve colour, structure and aromatics. Bottled after ageing 4 to 6 years in wood, resulting in a smoother profile suitable for earlier drinking. Bottled unfiltered

Profile Structured, dense Ports with vibrant aromas and notes of black fruit, cistus, flowers and spices, finishing long and persistent.

Drinking window Ready to drink upon release, with some additional ageing potential.

Royal Oporto **Late Bottled Vintage** *Unfiltered*

Profile *Typically, this LBV shows a naturally elegant and reserved profile, with fine cedar aromas complementing supple plum and blackberry tones. The finish is smooth and warming, with a gentle spice and a subtle fruitcake character.*

This LBV is produced from grapes sourced from our own estates, Quinta das Carvalhas, Quinta dos Aciprestes and Quinta de Cidrô, located in Pinhão, Tua, and São João da Pesqueira, along with selected growers in Covas do Douro (Cima Corgo) and Freixo de Numão (Douro Superior).

Grapes from Pinhão and Covas do Douro bring concentration, depth and power, yielding wines with dark fruit aromas, herbal notes and earthy nuances. From Tua and Freixo de Numão, the Ports are generous and fruit-forward, with elegant tannins. From the high plateau of São João da Pesqueira, the wines are floral, fresh and marked by superb acidity.

●●●●○ COMPLEXITY
●●●●○ BODY
●●●●○ AROMATIC INTENSITY

SERVING TEMPERATURE **12-14°C**





Quinta das Carvalhas, West quadrant.

White
Port

White Ports are made exclusively from white grapes and, like the Ruby and Tawny categories, offer multiple sub-categories.

Royal Oporto **Fine White**

This White Port, made from traditional grapes grown in the Douro Valley, presents fruity aromas with notes of citrus, stone fruits and flowers. Carefully blended and matured in wooden vats, it develops smooth flavours. Serve well chilled, either as an aperitif or in cocktails.

Grape selection A mix of native white grapes from higher altitude vineyards.

Ageing & blending Aged in large wooden vats to preserve fruity aromas; blends typically combine several vintages for complexity.

Profile Vibrant ports with notes of white fruits and flowers.

Drinking window Ready to drink and not intended for further ageing.



●●○○○ COMPLEXITY
●●○○○ BODY
●●○○○ AROMATIC INTENSITY

SERVING TEMPERATURE
6-10°C



Aged
White Port

Old White Ports undergo oxidative ageing and with time develop a deep golden colour, losing their primary fruit and gaining complex tertiary notes.

The **aged white category** covers a broad range of styles, from a 6 year old (Reserva) to an 80 year old and VVO (80+).

Grape selection High quality white grapes from high altitude vineyards.

Ageing & blending Aged in wood for a significant period, these are blends of Ports from multiple vintages

Profile Younger categories still show some primary fruit notes. With extended wood ageing, they evolve into mellow wines displaying honey, dried flowers and dried white fruit characteristics.

Drinking window Ready to drink and not intended for further ageing.



Aged White Ports offer the same ageing potential as Tawnies, developing remarkable complexity over time. They typically begin pale or golden in colour, gradually deepening into golden amber as they mature. Their oxidative ageing in wood creates an elegant aromatic profile, often revealing notes of honey, floral tones, citrus peel, candied fruit, almond, and hazelnut. With extended ageing, some expressions may also develop subtle hints of salinity or dried herbs, adding further nuance and depth.

Royal Oporto **10 Year Old White**

Profile *Golden colour with delicate amber hues. Aromas of dried apricot, citrus peel and almonds. Smooth and refined on the palate, showing dried fruits, orange zest and gentle spice, balanced by fresh acidity. Finishes long, silky and expressive.*

A blend of white Ports aged in wood for an average of 10 years and carefully combined to achieve a harmonious balance of freshness, complexity, and aromatic richness.



●●●○○ COMPLEXITY
●●●○○ BODY
●●●●○ AROMATIC INTENSITY

SERVING TEMPERATURE **6-10°C**

Perfect
for Mixing

Royal Oporto **Extra Dry White**

A White Port that stands out for its extra dry style, offering a fresh and versatile profile. With a straw yellow colour and fruity aromas, this Port is best enjoyed well chilled, enhancing all its quality and character.

Grape selection A mix of native white grapes from higher altitude vineyards.

Vinification Fortification occurs close to the end of fermentation, when just a small amount of sugars are left, being the driest Port style.

Ageing & blending Blend of vintages, with 2 years ageing in order to preserve freshness and a youthful character.

Profile Notes of citric fruits, green apples, herbs and a slight minerality.

Drinking window Ready to drink and not intended for further ageing.



●●○○○ COMPLEXITY
●●○○○ BODY
●●○○○ AROMATIC INTENSITY

SERVING TEMPERATURE **6-10°C**

