



## FACT SHEET

### ROYAL OPORTO TAWNY

It is the most popular style of Porto. Blended in a consistent way, this fine, medium bodied Porto combines the elegance of its fruity flavour with a mellow taste which ageing in oak barrels start providing to the blend.

#### Demarcated Region

*DOURO*

#### Grape Varieties

*Tinta Francisca, Tinta Carvalha, Tinta Roriz, Touriga, Francesa, Touriga Nacional, Bastardo, etc.*

#### Wine Analysis

Alcohol % vol. 20° C :	19
Specific gravity :	1020
Volatile Acidity :	0,30
Total So2 mg/l :	55

#### Sugar

*Sweet*

#### Serve

*Served at 15 - 18°C. Drink on its own or white cheese.*

#### Storage

*Store vertically at a  $\pm 15^{\circ}$  C, constant temperature.*

*Vila Nova de Gaia, 21 de November, 2002*

*Written by:*

*Approved by:*

