



FACT SHEET

ROYAL OPORTO 10 YEARS OLD

This Port is produced by skilful blending of wines that are matured for a minimum of 10 years in the timeless setting of Port wine. Slightly lighter colour. Long and persistent nose, creamy and minty, choice and good. This is an excellent example of the smooth velvety wine that is 10 years at its best.

Demarcated Region

DOURO

Grape Varieties

Tinta Francisca, Tinta Carvalha, Tinta Roriz, Touriga Francesa, Touriga Nacional

Wine Analysis

Alcohol % vol. 20°C :	20,0
Specific gravity	1022
Volatile Acidity g/l (acetic) :	0,40
Total SO2 mg/l :	50

Sugar

Sweet

Serve

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

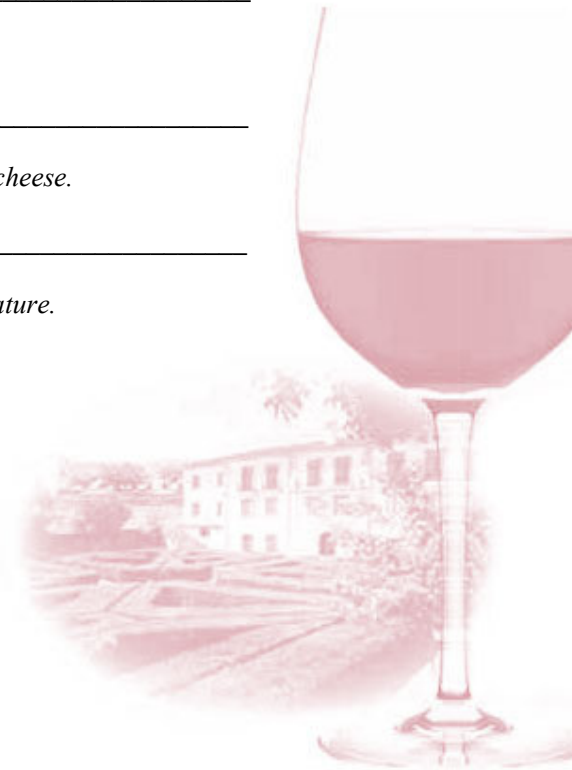
Storage

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

Vila Nova de Gaia, 21 de November, 2002

Written by:

Approved by:





FACT SHEET

ROYAL OPORTO 20 YEARS OLD

This Port is produced by skilful blending of wines that are matured for a minimum of 20 years in the timeless setting of the Port Wine Rich chestnut colour with an ochre edge. Rich, deep, interesting nose; unctuous, ripe, beautifully balanced palate. Nice sugar and fruit.

Demarcated Region

DOURO

Grape Varieties

Tinta Francisca, Tinta Carvalha, Tinta Roriz, Touriga Francesa, Touriga Nacional

Wine Analysis

Alcohol % vol. 20°C :	20,05
Specific gravity	1025
Volatile Acidity g/l (acetic) :	0,46
Total SO2 mg/l :	45

Sugar

Sweet

Serve

Served at 18°C. It can be appreciated as an aperitif or on any other occasion. Ideal accompaniment to nuts, cheeses, etc.

Storage

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

Vila Nova de Gaia, 21 de November, 2002

Written by:

Approved by:





FACT SHEET

ROYAL OPORTO OVER 40 YEARS

This Port is produced by skilful blending of wines that are matured for more than 40 years in the timeless settings of the Port wine. During the years it acquired the genuine and distinct taste of wood and thus it underlines the excellent qualities that distinguish it.

This old noble wine has a complex velvet bouquet, it is of a burnt topaz tonality, with much race and character which is the result of the ageing process. It's a precious nectar, very elegant that touches the ones who drink it.

Demarcated Region

DOURO

Grape Varieties

Tinta Francisca, Tinta Carvalha, Tinta Roriz, Touriga Francesa, Touriga Nacional

Wine Analysis

Alcohol % vol. 20°C :	20,00
Specific gravity:	1028,6
Total Acidity g/l (C4H6O6) :	5,25
Volatile Acidity g/l (acetic) :	0,78
Total SO2 mg/l :	47

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:

