



FACT SHEET

Royal Oporto Vintage Port 2000

The Wine is produced from grapes grown on Real Companhia Velha's Quinta das Carvalhas. Across the Douro river from the town of Pinhão, it possesses a series of vineyard parcels that range in age from 60 to 80 years old. These parcels are planted with the varieties below, along with Rufete, Souzão and others in lesser quantities. Since the yields are never more than one to one and a half tons per acre, the must is always centrated. After picking, the very ripe grapes are hand-selected and crushed with the stems. Maceration is accomplished by foot treading several times a day until fortification with wine brandy. Conditions in the 2000 harvest were ideal to produce grapes of great ripeness, while a significant acidity was retained which will support ageing for a long time.

The blackish ruby-garnet color of the wine calls attention to the potential that is in the glass. Violet highlights signify a youthfulness and vitality that will persist until the wine softens and reaches its maximum potential.

The usual spirit aromas carry with them intense plum and backberry fruits coupled with cedar and spicy components that produce a very impressive aromatic introduction. Very full bodied, the palate attack is big yet graceful in its strong elements of spirit, intense cherry and berry fruit and lively play between medium sweetness and refreshing acidity.

The tannin grip is aggressive and necessary to carry the other elements to a long and most memorable finish of richness and depth of flavor that is rare even in Vintage Ports.

Demarcated Region

DOURO

Grape Varieties

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

Wine Analysis

Alcohol % by vol.:	19.8
Specific gravity:	1019
Total Acidity g/l:	6.08
Volatile Acidity g/l:	0.31
Total SO2 mg/l:	55

Serve

Best served at 65 - 67°F

Storage

Store horizontally at 55 - 58°F

Vila Nova de Gaia, 21 de November, 2002

Written by:

Approved by:

