

FACT SHEET

Royal Oporto Extra Dry White

This refreshing Extra Dry White Port is made out of traditional white grape varieties. This type of Port is made using the same procedures as for other Ports but allowing fermentation to continue for longer before the fortification. This wine is bright in colour, with rich flavours of fruits and good balance on palate.

Demarcated Region

DOURO

Grape Varieties

Codega, Rabigato, Malvasia Fina and Viosinho

Wine Analysis

Alcohol% vol. 20°C :	19,1
Specific gravity:	994
Volatile Acidity g/l (acetic) :	0,22

Serve

Extra Dry White Port is known as a classic aperitif, recommended to be drunk chilled and served as “Caipi Royal”. It is also very pleasant on the rocks garnished with a slice of orange.

Storage

Store vertically at a $\pm 12^{\circ} C$, constant temperature.

Vila Nova de Gaia, 24 de May, 2011

Written and approved:

Technical department