

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.

Demarcated Region

DOURO

Grape Varieties

Touriga Nacional, Touriga Franca, Tinta Roriz

Wine Analysis

Alcohol vol. 20°C :	20,0
Specific gravity	1022
Volatile Acidity g/l (acetic) :	0,36
Total SO2 mg/l :	55

Tasting Notes

Slightly blond colour. Long and persistent nose, with notes of dried fruits and young flavour's with complexity. This is an excellent example of the smooth velvety wine that is 10 years at its best.

Serve

Served at 15 - 18°C. As an Aperitif or Digestive.

Storage

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

Vila Nova de Gaia, 21 de November, 2008

*Written by:
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Approved by: