

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

Touriga Nacional, Touriga Franca, Tinta Roriz

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 aperitive 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, 2008

*Written and Approved by:
Technical department*