



<i>Wine</i>	Rose Port Royal Oporto
<i>Varieties</i>	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca & Tinto Cão.
<i>Vintage</i>	N.V.
<i>Appellation</i>	Porto
<i>Country</i>	Portugal
<i>Production</i>	50.000 bottles (750ml)

Store bottles on their sides in a cool place (12°C to 14°C) away from direct light. Serve at 10° to 12°C. In warm weather, chill and drink as an aperitif with an ice cube. Prepare cocktails with 6cl. of Royal Oporto Rose, three ice cubes, slice of lemon, tonic water and finish it with a mint leaf on top.

Background Info

On the 10th September 1756, The Real Companhia Velha was founded by Royal Charter of The King D. José I, under the auspices of His Prime Minister, Sebastião José de Carvalho e Mello, Count de Oeiras and Marquis de Pombal.

Formed by the most important farmers of the Upper Douro and the Good Men of the City of Oporto, the Company was entrusted with the task of "sustaining the cultivation of vines, conserving the production of them in their natural pureness, in benefit of Agriculture, Trade and Public Health.

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 above, along with Rufete, Souzão and others in lesser quantities.

Season

Every year, clear wine is drawn off to produce a blend, which maintains the characteristics of this style of Port, and it is then bottled.

Winemaking and Maturation

Fermentation takes place in stainless steel tanks at low temperatures for five days. Grapes are smoothly crushed with partial de-stemming. Grape skins and stems are mixed with the must for very short time to extract the pink colour with the aromas and flavours of a rosé-wine style. When the ideal residual sugar levels are achieved, the young wine is fortified by adding 100% natural grape brandy, stopping the alcoholic fermentation and preserving the grape natural sugars.

Notes

Appearance: Pink colour.

Nose: Floral notes and raspberry aromas.

Mouth: ripe cherry and berry fruit flavours with an attractive touch of honey and grapefruit. This porto rosé ends remarkably fresh and crispy.

Technical data

Alc./Vol.:	19%
Total acidity:	4,50 g/l
PH:	3,36