



ROYAL OPORTO RUBY

TASTING NOTES:

This Ruby Port presents a beautiful ruby color and notes of violet that characterize it for its youth and freshness. Its ripe red fruit aromas stand out, while on the palate shows a notable smoothness and is constantly harmonious.



TASTING NOTES:

A young Tawny Port of immense complexity of ripe red fruit notes and oaky scents, offering a very refined bouquet. Its strong dry fruit flavors are evidence of its aging in oak, which are complemented by a balanced sweetness & a long finish.





The brand name acted as a symbolic translation for Real Companhia Velha in the old days, as the English wine merchants always referred to the Company as "Royal Oporto Wine Company."

This acted as a reference to the Royal Charter that granted its establishment, its origin from the City of Oporto, and finally for its easier pronounciation.

ROYAL OPORTO >4H TAWNY

TASTING NOTES:

A deep and dark colored LBV with notes of red fruit and raisins complemented with berries and spice. Very fine on the palate, with firm and round tannins showing a very solid structure, and finishing off elegantly with great fruit character.





10 YEAR TAWNY TASTING NOTES:

"Well-aged, with almond, fruitcake and caramel aromas and flavors. Full-bodied, sweet and lively, with orange peel, nuts and dried fruits on the finish. Excellent. This is the best tawny I have ever had from here." - J.S. Wine Spectator, Sep 15, 2013

"Pure and rich-tasting, with plenty of

pear flavors. Snappy citrus and

91 POINTS | WINE SPECTATOR

red fruit accents to the dried peach and

mincemeat details linger on the finish."

- K.M. Wine Spectator, Nov 15, 2015

90 POINTS | WINE SPECTATOR

20 YEAR TAWNY

TASTING NOTES:



If a fine port is left to age for many years in oak casks, it will gradually lose its original deep purple color and take on the delicate amber hue known as Tawny.

Throughout the aging process. the simple fruitiness of young wine gives way to a vast range of subtle, mellow aromas: honey, spice, liquorice, walnut, vanilla, ripe jammy fruit and fine oak. The wisdom and extended experience of the cellar master at Real Companhia Velha allow the selection of the very best ports to integrate the 10, 20, and 40 year Tawny blends.

Younger wines will bring vigor and freshness while older wines offer complexity and breed.



40 YEAR TAWNY TASTING NOTES:

Intense and unctuous, featuring an array of vibrant ripe citrus, dried fig, toffee and wild herb flavors, accented by notes of mocha and cocoa powder. Spiced cherry and cream fill in midpalate, with a bright finish of orange peel and caramel." - K.M. Wine Spectator, Oct 15, 2013 **95 POINTS | WINE SPECTATOR**



Inquire for gift sets!



Vintages & Accolades

1974v | 90 POINTS | WINE ADVOCATE 1976v | 90 POINTS | WINE ADVOCATE 1977v | 94 POINTS | WINE SPECTATOR 1980v | 92 POINTS | WINE ADVOCATE 2002v | 93 POINTS | WINE SPECTATOR 2004v | 93 POINTS | WINE SPECTATOR 2005v | 92 POINTS | WINE SPECTATOR 2006v | 92 POINTS | WINE SPECTATOR 2007v | 92 POINTS | WINE SPECTATOR 2008v | 90 POINTS | WINE SPECTATOR

ROYAL OPORTO COLHEITA WINE SPECTATOR 94 POINTS

Tasting Notes – 1977 Vintage

"This has a juicy edge but remains elegant overall, with sandalwood, white ginger, dried peach and orange fruit and a long, green tea–infused finish. A flash of bitter almond echoes through at the very end."

J.M. - Issue Date: August 31, 2018

Winemaking and Maturation

The Colheita Ports at Real Companhia Velha are a result of a rigorous selection of the best grapes from the year inscripted on the lable. Fermentation occurs in the traditional stone lagars with the classic foot press. After the interruption of the fermentation through the addition of Wine Brandy, the wine it set to age in oak barrels for a minimum period of 7 years in selected oak cascs in the silence of our cellars where they aquire a genuine and distinct bouquet of intense and complex aromas and a fine, velvety palate. After this period, they are bottled and market ready.

These Colheita Ports are yet another example of the prestige and quality in the production of Port Wine and reflects the effort and dedication we have towards producing great Ports.

Please contact your relative Blue Ventures Wine Marketing Regional Manager for more information on available Colheitas.