



REAL COMPANHIA VELHA

FACT SHEET

ROYAL OPORTO RUBY

It is matured in oak casks in Vila Nova de Gaia for, at least, three years. This blend of wine is young, full-bodied and sweet. Good concentration of colour Ruby. Persistent fruit and harmonious on the palate.

Demarcated Region

DOURO

Grape Varieties

Tinta Francisca, Tinta Carvalha, Tinta Roriz, Touriga Francesa, Tinto Cão.

Wine Analysis

Alcohol % vol. 20 C :	19
Specific gravity :	1020
Volatile Acidity :	0,20
Total SO 2 mg/l :	60

Sugar

Sweet

Serve

Served at 15 - 18°C. Drink on its own or white cheese.

Storage

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

Vila Nova de Gaia, 21 de November, 2002

Written by:

Approved by:



R. Azevedo Magalhães, 314 | 4430 Vila Nova de Gaia | Tel: 351-22-377 51 00 | Fax: 351-22-377 51 90

Após às refeições em 13 e 14 de junho de 2009.

http://www.realcompanhiavelha.pt/i_vp.cfm?oID=79&s=4&ss=6



Royal Oporto Ruby

A blend of young full bodied Porto aged for 3 years in wood. The wine has a dark ruby colour and a fruity aroma with a complex spicy flavour of wild berries.

Após às refeições em 13 e 14 de junho de 2009.