

## REAL COMPANHIA VELHA - VINTAGE

<b>Country:</b>	Portugal
<b>Region:</b>	Douro
<b>Appellation:</b>	Porto
<b>Year:</b>	2003
<b>Grapes:</b>	Touriga nacional - Touriga francesa - Tinta Barroca - Tinta roriz
<b>Alcohol degree:</b>	19 %
<b>Serve at:</b>	16°C-18°C
<b>Serve with:</b>	goose liver, dried fruit, certain types of cheese (Roquefort, Gorgonzola, Portugese cheeses), dessert
<b>Description:</b>	<p>This is a beautiful, dark coloured and very fruity Port with intense aromas. For a vintage Port, only the wines of one particular harvest are used, in this case the harvest of the year 2003. A vintage Port is produced only in a year that delivers wines of excellent quality. This was the case in the year 2003. The wines are fortified by adding alcohol. They age further inside the bottle, in contrast with the Late Bottled Vintages (LBV), that go through a long aging process in oak barrels before being bottled. This vintage port is the great brand of the famous REAL COMPANHIA VELHA, founded in 1756 by Royal Decree of King D. José I and under the auspices of Prime Minister Sebastio José de Carvalho e Mello, Count of Oerias and Marquis of Pombal. The specific assignment of Real Companhia was to support and conserve the cultivation and the production of vineyards in their natural purity, for the benefit of the farming business and the national health.</p>