

## REAL VINICOLA - VINTAGE

<b>Country:</b>	Portugal
<b>Region:</b>	Douro
<b>Appellation:</b>	Porto
<b>Year:</b>	2000
<b>Grapes:</b>	Tinta Carvalha - Tinta Francisca - Tinta roriz - Touriga nacional
<b>Alcohol degree:</b>	19 %
<b>Serve at:</b>	+/- 18°C
<b>Serve with:</b>	foie gras, certain types of cheese (like Gorgonzola, Roquefort, Portuguese cheeses), as aperitif, dessert
<b>Description:</b>	<p>A robust, dark coloured vintage Port with powerful aromas and pure elegance on the palate. For a vintage Port, only the wines of one particular harvest year are used, in this case the harvest of the year 2000. A vintage Port is produced only in a year that delivers wines of excellent quality. This was the case in the year 2000. 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 was produced by the famous house of REAL COMPANHIA VELHA, founded in 1756 by Royal Decree of King D. José I and under the auspices of Prime Minister Sebastião José de Carvalho e Mello, Count of Oeiras 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>

