## **REAL COMPANHIA VELHA - VINTAGE**

Country:PortugalRegion:DouroAppellation:PortoYear:2004

Grapes: Touriga nacional - Touriga francesa -

Tinta Barroca - Tinta roriz

Alcohol degree: 19 %

**Serve at:** 16°C - 18°C

**Serve with:** goose liver, dried fruit, certain types

of cheese (Roquefort, Gorgonzola, Portugese cheeses), dessert

**Description:** 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 2004. A vintage Port is produced only in a year that delivers wines of excellent quality. This was the case in the year 2004. 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.