



## **DR Port**

## Tawny 20 Years Old

## PRODUCER Agri-Roncão Vinícola, LDA

Agri-Roncão is a family-owned company founded in 2001 by Domingos Ribeiro. With over 60 hectares of planted area and two wine cellars/winemaking centers in the Demarcated Douro and Vinho Verde regions, Agri-Roncão is dedicated to the production and trade of Douro Wines, Vinho Verde and Port Wines.

## **REGION** Douro/ Sub-region Corgo

TERROIR Quinta da Levandeira do Roncão is located on the right bank of the River Douro, in Vilarinho de Cotas, municipality of Alijó. It has a very hilly terrain, with slopes varying between 5% and 45%, an acid soil of schist origin, with a high degree of stoniness. It is located at an altitude of 500/600m, with a southern exposure. The vines receive sun throughout the day, which is reflected in the quality of their ripening. It benefits from a microclimate where an extensive mountain range protects the region from the influence of the Atlantic Ocean, offering a continental climate characterized by hot, dry summers and cold, rainy winters.

VINIFICATION Made with red traditional grape varieties from the Douro, carefully selected and harvested manually. During the alcoholic fermentation the must was fortified with the addition of wine brandy. Once the fermentation was completed it was kept and aged for several years in wooden barrels. Blend of red Ports from different years, resulting in a Port with an average age of 20 years.

TASTING NOTES It presents a well-defined tawny colour with orange hints. Its aroma is intense and complex, with notes of vanilla and cinnamon, resultant from a careful aging process. In the mouth it has a fine structure and well balanced tannins. The finish is delicate and lingering.

Vintage Blend (average aging 20 years)

Grape Varieties Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca

Winemaker Luís Rodrigues Alcohol Content 20%

Total Acidity 4.5 g/dm<sup>3</sup>
Total Sugars 146 g/dm<sup>3</sup>

Serving Temperature 12/16°C



