



## DR Port

### Vintage 2002

**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 grapes 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 transferred to a stainless steel vat and kept in wooden vats for a period of 2 years before being bottled. Vintage Ports are not filtered at the time of bottling, so they continue to age in the bottle. The bottling of Vintage Port wines must take place until the second year after the harvest.

**TASTING NOTES** Still intense in colour evolving into red brick tone. On the nose it presents some cherry and dark fruit aromas. The palate is rich and complex, with a touch of spices. Harmonious and elegant. The bottle should be stored lying at a mild temperature, protected from light.

**Vintage** 2002

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

**Winemaker** Luís Rodrigues

**Alcohol Content** 20%

**Total Acidity** 4.35 g/dm<sup>3</sup>

**Total Sugars** 108.2 g/dm<sup>3</sup>

**Serving Temperature** 14/18°C

