



PRODUCER Agri-Roncão Vinícola, LDA

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 white traditional grape varieties from the Douro, carefully selected and harvested manually. During the alcoholic fermentation the must was fortified with the addition of a strong wine brandy. Once the fermentation was completed it was kept and aged for several years in old wooden barrels. Blend of white Ports from different years, resulting in a Port with an average age of 30 years.

TASTING NOTES It presents a golden color and intense aroma, where dried fruits, spices and wood predominate. In the mouth it is fresh, citrus with a hint of orange. Very long and greedy finish.

Vintage Blend (average aging 30 years)

Grape Varieties Malvasia Fina, Rabigato, Gouveio

Winemaker **Luís Rodrigues**

Alcohol Content 20%

Total Acidity 4.4 g/dm³

Total Sugars 150 g/dm³

Serving Temperature 10/14°C

