

QUINTA DA LENVANDEIRA DO RONÇÃO

GRANDE RESERVA 2005



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 Cima Corgo

TERROIR In the heart of the Douro Region, Quinta da Levandeira do Roncão is located in the old village of Vilarinho de Cotas, Alijó municipality , on the right bank of the Douro River ,between the heights of 500 and 600 m of altitude. With a very rough relief , hillside with different slopes varying between 5% and 45%; an acid soil of schist origin, with a high degree of stoniness, which makes it in a shallow soil and very poor in organic matter, similar to the typical soil of the Douro region. The vineyard is exposed to South, therefore the vines are exposed to the sun all day which is reflected in the quality of its ripeness. The most important geological feature responsible for the microclimate of the Douro region is the mountain chain that protects it from the influence of the Atlantic Ocean, offering a continental climate characterized by hot and dry summers and cold and rainy winters. The annual average temperature is 16 °C and the average annual rainfall is 900 mm.

TASTING NOTES It presents a reddish colour, intense aromas of red fruits and spices and vanilla notes. In the mouth it is fresh, dense, velvety and full-bodied. The finish is marked by sweet tannins with a pleasant aromatic persistence. Stage of 24 months in new barrels of French and American oak. Due to the age of the wine we recommend to decant it an hour or 2 before serving.

Vintage 2005

Grape Variety Touriga Nacional, Touriga Franca,

Tinta Roriz

Winemaker Luís Rodrigues
Alcohol Content: 14 % Vol

Fixed Acidity: 4,51 g/dm

Total Sugars: 2,40 g /dm



24 Months



Serving Temperature 16 / 18 ºC