



**AGRI-RONCÃO**  
VINÍCOLA, LDA.

[www.agri-roncao.pt](http://www.agri-roncao.pt)



## Quinta da Levandeira do Roncão Grande Reserva 2016

**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** Manual harvest in 25kg boxes. 100% destemming followed by crushing. Fermentation took place in stainless steel vats at a controlled temperature between 20 and 22°C - for approximately 12 days. Partial aging of 12 months in French and American oak barrels.

**TASTING NOTES** Dark ruby colored wine, intense, vanilla and complex aroma with notes of ripe red fruit, chocolate and spices. In the mouth it is dense, with a lively acidity, marked by tannins of great quality. The aromas of red fruits, as well as spices, are evident in the mouth. It has a very long and balanced finish.

**Vintage** 2016

**Grape Varieties** Touriga Nacional, Touriga Franca

**Winemaker** Luís Rodrigues

**Alcohol Content** 14.5%

**Total Acidity** 4.8 g/dm<sup>3</sup>

**Total Sugars** 0.7 g/dm<sup>3</sup>

**Serving Temperature** 16/18 °C

