



**AGRI-RONCÃO**  
VINÍCOLA, LDA.

www.agri-roncao.pt



## DR Port LBV 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** 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 in stainless steel and wooden vats for a period of 4 years before the bottling in 2020. LBV Port wines, after a stage in vats, are bottled between the fourth and sixth year after the harvest. DR LBV Ports are not fully filtered, so they continue to have some evolution in bottle.

**TASTING NOTES** It presents a red colour with brick tones. Intense and complex aroma with notes of black, balsamic and chocolate fruits. In the mouth it is dense, full-bodied, with a very present acidity. It has a long, persistent and greedy finish.

**Vintage** 2016

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

**Winemaker** Luís Rodrigues

**Alcohol Content** 20%

**Total Acidity** 3.7 g/dm<sup>3</sup>

**Total Sugars** 110 g/dm<sup>3</sup>

**Serving Temperature** 14/16°C

