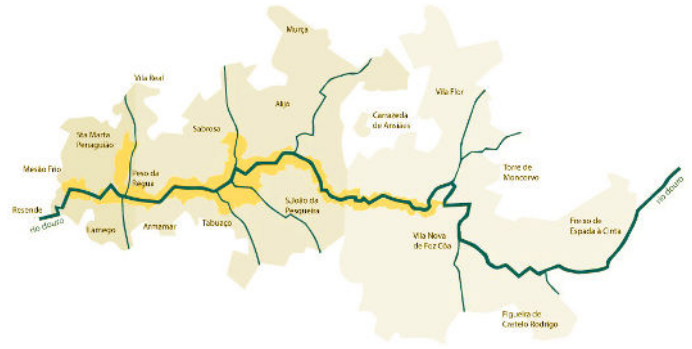




AGRI-RONCÃO
VINÍCOLA, LDA.

www.agri-roncao.pt



DR Port

Tawny 50 Years Old

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 a strong wine brandy. Once the fermentation was completed it was kept and aged for several years in old wooden barrels. Very old Port wine, resulting from a blend of several aged red Ports, with an average age of 50 years.

TASTING NOTES It presents a golden color with tons of green. Aroma with notes of wood, tobacco, with a touch of vinegar, caramel and walnut. In the mouth it is full, dense, fresh, predominantly citrus. Very long and greedy finish. Served lightly cold, with orange and nut-based sweets, coffee, chocolate or a good cigar.

Vintage Blend (average aging 50 years)

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

Winemaker Luís Rodrigues

Alcohol Content 20%

Total Acidity 6.24 g/dm³

Total Sugars 174 g/dm³

Serving Temperature 16/18°C

