



DR Port

Vintage 2022

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 transferred to a stainless steel vat and kept in wooden vats for a period of 2 years before being bottled. Vintage Ports are not filtered at the time of bottling, so they continue to age in the bottle. The bottling of Vintage Port wines must take place until the second year after the harvest.

TASTING NOTES Dark red color, almost opaque. Intense and complex aroma with notes of red fruits, floral hints as well as pepper or iodized notes. In the mouth it is dense, with vibrant acidity, marked by warm and ripe tannins. The aromas of red fruits, as well as the spices, are prominent in the mouth. It has a very long and concentrated finish.

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

Winemaker Luís Rodrigues

Alcohol Content 20%

Total Acidity 4.4 g/dm³

Total Sugars 104 g/dm³

Serving Temperature 12/14°C

