



DR Port

Tawny 40 Years Old Special Edition

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 from red grapes of traditional Douro varieties, carefully selected and hand-picked. During the alcoholic fermentation, the must was fortified with the addition of grape spirit. Once fermentation was complete, it was kept and aged for several decades in old wooden barrels. A very old and rare Port wine, resulting from a careful blending of various wines aged for decades, averaging a final age of 40 years.

TASTING NOTES It presents a golden amber colour with a rich "bouquet" of dried fruits, well matched with wood. In the mouth it is full-bodied, complex and very dense. It presents a perfect balance between sweetness and the typical acidity of the old Ports. With a long lingering finish. We suggest that this Port is served as a digestive, going with sweet desserts, nuts and chocolate.

Vintage Blend (average aging 40 years)

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

Winemaker Luís Rodrigues

Alcohol Content 20%

Total Acidity 5.2 g/dm³

Total Sugars 153 g/dm³

Serving Temperature 12/16°C

