



DR Port

Very Very Old White 90th Anniversary

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 white 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. Blend of very old white Ports, resulting in a Port with an average age of 90 years.

TASTING NOTES It has a white-gold color with greenish highlights. The aroma is intense, suggesting notes of whisky, orange, vanilla, nut, and a bit of vinegar. On the palate it is full-bodied, syrupy, smooth and fresh, with notes of citrus, pears, and spices. The finish is long, sweet, and vanillic. Serve cold and neat. It also pairs very well with ice creams or desserts that contain eggs.

Vintage Blend (average aging 90 years)

Grape Varieties Malvasia Fina, Rabigato, Gouveio

Winemaker Luís Rodrigues

Alcohol Content 19.5%

Total Acidity 7.96 g/dm³

Total Sugars 277 g/dm³

Serving Temperature 10/14°C

