



S.LEONARDO

SÃO LEONARDO VINTAGE PORT 2009



DENOMINATION Port wine

TYPE Ruby Vintage

GRAPE VARIETIES Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca

REGION Douro

SOIL Schist

HARVEST By hand to small cases of 15 Kg

VINIFICATION/AGEING After manual harvest, the grapes are trodden by foot in lagares in the cellar, where alcoholic fermentation begins. Fermentation is interrupted by the addition of brandy, after which the wines are moved for ageing in oak according to the profile desired for each wine.

ALCOHOL 20% vol.

TOTAL ACIDITY 4,59g/l

RESIDUAL SUGAR 104,03 g/l

TASTING NOTES Dark red color with purple shades. Complex aromas like red fruits and balsamic aromas. In the palate, it's powerful with great volume and a fresh final with great personality.