



S.LEONARDO

SÃO LEONARDO VINTAGE PORT 2017



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	4,56 g/l
RESIDUAL SUGAR	120 g/l
TASTING NOTES	Dark red color. Very complex aromas of balsamic, dark fruits and notes of chocolate Full-bodied in the palate, dense and voluminous with good acidity. Fresh and greedy finish.