



S. LEONARDO

SÃO LEONARDO 20 YEAR WHITE PORT



DENOMINATION Port wine

TYPE White

GRAPE VARIETIES Codega, Cerceal, Viosinho

REGION Douro

SOIL Schist

HARVEST By hand to small cases of 20 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 >4 g/l

TASTING NOTES Golden white color.
Intense aromas of dried fruits and spices, result of the ageing in casks. In the palate both sweetness and acidity are well integrated with a long and persistent finish.