



S. LEONARDO

SÃO LEONARDO 30 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	4,88 g/l
RESIDUAL SUGAR	>4 g/l
TASTING NOTES	Golden color. Intense aromas of dried fruits and spices with special touch of white pepper in the palate. Long and very persistent finish.