



# S. LEONARDO



## SÃO LEONARDO 40 YEAR TAWNY PORT

DENOMINATION	Port wine
TYPE	Tawny
GRAPE VARIETIES	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cão
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	4,57g/l
RESIDUAL SUGAR	>4 g/l
TASTING NOTES	Greenish tawny Color. Intense aromas like dried fruits, and honey. Full-bodied, smooth and harmonious in the palate with a great balance between sweetness and acidity. Long and persistent finish.