



# S.LEONARDO

## SÃO LEONARDO 40 YEAR WHITE PORT



DENOMINATION Port wine

TYPE White

GRAPE VARIETIES Codega, Cerceal, Viosinho

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 5,01 g/l

RESIDUAL SUGAR 160 g/l

TASTING NOTES Golden color.

Intense and complex aromas of dried fruits associated with an amazing acidity that provides it an incredible explosion of freshness in the palate. It presents an intense and surprisingly long finish.