



S. LEONARDO

SÃO LEONARDO 10 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 4,34g/l

RESIDUAL SUGAR 126 g/l

TASTING NOTES Tawny Color.
Complex aromas like raisins and dried fruits.
Full-bodied in the palate with a long finish.