



S. LEONARDO

SÃO LEONARDO 20 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	4,14g/l
RESIDUAL SUGAR	126,3 g/l
TASTING NOTES	Tawny Color. Complex aromas like raisins and dried fruits. Full-bodied in the palate with a long finish.