



S. LEONARDO 40 YEAR TAWNY PORT

Quinta do Mourão, Douro, Portugal

Douro Vino Selections, Los Angeles, United States

LCBO # 21536 | 20.0% alc./vol. | \$284.0 | Release: 04-Nov-2021



“a field blend of grapes like Viosinho, Codega de Larinho, Cerceal and Malvasia. It was bottled in 2019... This is basically the 30 Year with more power—and maybe more freshness. That touch of char remains, but the finish is longer and more penetrating. As with all of them, there's more of a Tawny-like character here than a White Port character, and the sugar makes its presence known. It's pretty delicious and complex, though.”

Score – 94 points (Robert Parker)

“Colour is almost gone, as this Port shows primarily brown tones in the glass. Think of luxurious, dark, polished wood and you're probably in the right ballpark. A bit of mahogany does hint at some colour. Leather, faint pipe tobacco, and faint varnished wood on the nose give an aged feel. The palate is expansive, powerful, and mellow all at the same time. Creamy, very full texture. Beautifully integrated sugars and acidity. Meyer lemon, candied blood orange, toasted brown sugar, deep toffee, bourbon vanilla, and candied dried apricots all shows at various times while you're sipping... The mouthfeel is simply luxurious.” **Score – 97 points (Roy Hersh, For the Love of Port)**

Terroir:

Miguel Braga is a rising star in the Douro, known for his extraordinary Tawny Ports and red wines. Together with his family, he is carrying on the winemaking tradition begun by his father Mário, who purchased four properties and combined them into the current winery in one of the most stunning parts of the Douro Valley. In a magical environment, just a few minutes from the city of Peso Régua, here is the heart of the project Quinta do Mourão. Located on Lower Corgo in the District of Lamego. The Estate count a total of 37 Ha, including 26 Ha of vines.



Variety: Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca, Tinto Cao

Residual Sugar: 131 g/L

Serving suggestion and food pairing: Serve at 12°C on its own or with gentle dessert, dark chocolate, dried fruits, nuts or long matured cheeses. Natural Sediment may occur.

Robert Parker

94p

Roy Hersh, For the Love of Port

97p

