



VIEIRA DE SOUSA 10 year Tawny Port

REGION/ ORIGIN	Douro Porto D.O.P.	WINEMAKER	Luisa Borges
VINTAGE	2008	WINERY ESTABLISHED	2008 (new official) 5 generations produced
VARIETALS	Touriga Nacional, Touriga Francesca, Tinto Cão, Roriz	VINEYARD(S)	Cima Corgo (estate vines)
ALCOHOL	19.5%	AGE OF VINEYARD(S)	30+ years
FERMENTATION	Lagares/Stainless steel	SOIL TYPE	Schist
AGING	Average of 10 years	ELEVATION	75 meters
BARREL TYPE/ YEARS IN USE	Large old oak vats	FARMING METHODS	Sustainable
FILTER/FINING	None		
TOTAL SULFUR RS	60 mg/l 113g/l		

“The greatest port wines come from the Cima Corgo. But there are places for saints where the Holiness is greater. And so it happens in Roncão, the greatest wine of all.” – Miguel Torga

Vieira de Sousa is a newly founded official Port house that dates back to the 18th century; as they have always farmed exceptional fruit from the Douro River region, but historically have sold the majority of their juice to the large estates as their primary business. Having also made small bits of port for the family for over a century, the house has now moved to making only their own Port as Luisa Vieira de Sousa Borges (the current and now operating generation of the family) completed a degree in oenology in 2008, and was ready to take her family’s business to a new level. She is 30 years old, ambitious, and tackling a world of old traditional wine made by old men and doing incredible things with her family’s property. Only estate fruit is used for these incredible wines, coming from four different quintas (vineyards) at varying elevations, dispositions, and influences. In 2009 they bottled their first vintage port from their top Quinta do Roncão Pequeno site, the rest will now be history. They foot crush the fruit in old stone lagares, let only the natural yeasts begin the fermentation in stainless steel, allow natural settling for clarification, and they use incredibly delicate brandy for fortification. The result in their aged wines is exceptional, classic, and will be recognized as some of the greatest Port available on the market.

After 5 generations of producing grapes & Port for ‘big guys,’ Vieira de Sousa is now making and selling their own authentic Port. Think of it as one of the first available “Grower Champagnes” of the Port Country.

The *10 year old Tawny* is a gorgeous example of the estate’s beautifully complex grapes after going through traditional practices and aging. A field blend of native varietals such as Touriga Nacional, Touriga Francesa, Tinta Cão, and Tinta Roriz, are handpicked and brought into the cellar, and then placed into old traditional stone lagares for an old-fashioned foot pressing and fermentation. When the process is halted by fortification with grape brandy, the wine is placed into a combination of different large and old oak casks for many years, with the bottled wine having an average of 10 year aged Port in it. The aromas are intense and heady, with dried fruits, figs, nuts, and plum, leading to a silky and soft texture on the palate with stewed fruits, cinnamon stick, and dates. The freshness is remarkable, and the depth and length makes this contemplative sipper a treat for enjoying after a good meal.