



## VIEIRA DE SOUSA 2011 Vintage Port

REGION/ ORIGIN	Douro Porto D.O.P.	WINEMAKER	Luisa Borges
VINTAGE	2011	WINERY ESTABLISHED	2008 (new official) 5 generations produced
VARIETALS	Touriga Nacional, Touriga Francesca, Tinto Cão, Roriz	VINEYARD(S)	Cima Corgo (estate vines)
ALCOHOL	20%	AGE OF VINEYARD(S)	30+ years
FERMENTATION	Lagares/Stainless steel	SOIL TYPE	Schist
AGING	3 years	ELEVATION	75 meters
BARREL TYPE/ YEARS IN USE	None	FARMING METHODS	Sustainable
FILTER/FINING	None	PRODUCTION	7,000 bottles
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 18<sup>th</sup> 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 *2011 Vintage Port* is a powerful and classic example of what was arguably one of the greatest Port vintages in several decades. With plenty of rain through the winter and spring to help the grapes sustain the warm summer and a very hot August, maturation was perfect for the grapes to stand alone in a vintage bottling. Hand-harvested fruit was brought in to the cellar for an old-fashioned foot crushing into large concrete lagares to begin natural fermentation. When halted by fortification with grape brandy, the wine was then aged for three years in stainless steel before being bottled. Like vintage Port always promises, this wine is robust and concentrated, while having compact precision and amazing elegance on the palate. Inky in color with brambly black fruits and spice in the nose and mouth, this Port will be incredibly long-lived, and is an over-sized chair and fireplace’s best friend.