



## VIEIRA DE SOUSA 2017 Late Bottled Vintage Port

REGION/ ORIGIN	Douro Porto D.O.P. Cima Corgo	WINEMAKER	Luisa Borges
VINTAGE	2017	WINERY ESTABLISHED	2008 (new official) 5 generations produced
VARIETALS	Touriga Nacional & Francesca, Tinto Cão, Tinta Roriz	VINEYARD(S)	Agua Alta & Bom Dia (estate vines)
ALCOHOL	20%	AGE OF VINEYARD(S)	Large mix
FERMENTATION	Lagares/Stainless steel	SOIL TYPE	Schist
AGING	5 years	ELEVATION	75 meters
BARREL TYPE/ YEARS IN USE	Old oak vats	FARMING METHODS	Sustainable
FILTER/FINING	None	HARVEST TIME	Late September / Early October
TOTAL SULFUR/ RS	65 mg/l 109 g/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 Ports available.

*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 2017 Late Bottled Vintage was destined for vintage Port yet continued its aging longer than the maximum three years allowed and was bottled after its fifth year of aging. A hand-harvested blend of Touriga Nacional, Touriga Francesca, Tinta Cão, and Tinta Roriz, was brought to the cellar for an old-fashioned foot crushing in large concrete lagares to begin a natural fermentation. When halted by fortifying with grape brandy, the wine was moved to large and old oak vats for aging before bottling. This LBV is dark ruby in color and shows concentrated qualities of red and black fruit, with spicy pepper and dark chocolaty goodness. Very smooth tannins and an overall balance on the palate makes this extra aged vintage specific Port a remarkable choice for pairing with strong cheese, chutneys and nuts.