



VIEIRA DE SOUSA 'Alice' Red Reserva

REGION/ ORIGIN	Douro Porto D.O.P.	WINEMAKER	Luisa Borges
VINTAGE	2020	WINERY ESTABLISHED	2008 (new official) 5 generations produced
VARIETALS	Tinta Roriz, Touriga Nacional, Touriga Franca, Tinta Barroca	VINEYARD(S)	Cima Corgo (estate vines)
ALCOHOL	14%	AGE OF VINEYARD(S)	40 years
FERMENTATION	Stainless steel	SOIL TYPE	Schist
AGING	6 months	ELEVATION	75 meters
BARREL TYPE/ YEARS IN USE	Used French barrels	FARMING METHODS	Sustainable
FILTER/FINING	Light filter	BOTTLES PRODUCED	20,000
TOTAL SULFUR/ RS	52 mg/l .65 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 in her young 30s, 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. Her Ports are crushed in old stone lagares, natural yeasts encouraged for fermentations, natural settling for clarification, and they use incredibly delicate brandy for fortification. Luisa also has a small range of un-fortified wines that showcase the fresh side of her beautiful grapes and terroir. The result of her entire project is exceptional, classic, and will surely grow in esteem and recognition in the coming years.

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 *Alice Red Reserva* is a blend of several traditional grapes from the Douro Valley, coming from the steep vineyards of the estate, and from nearly 40-year-old vines. After the grapes are brought into the cellar, they were de-stemmed and then put into stainless steel tanks for natural fermentation, with almost two weeks with the skins before pressing. The wine then rested in old French barrels for about 6 months before it was bottled and put to market. The finished wine is explosive with personality, and although it hints at the stewed dark fruits of Port, it is far from oxidative in character. Ripeness pours out from the nose, dark black cherries, juicy blackberries, purple plums, anise, and clove. On the palate the fruit persists, but the ripeness takes more of a back seat and displays a juicy balance with fresh acidity and soft tannins. Earth tones and thistle flower appear in the mid-palate, and a dazzling texture continues through to the end.