



VIEIRA DE SOUSA 'Alice' White

REGION/ ORIGIN	Douro Porto D.O.P.	WINEMAKER	Luisa Borges
VINTAGE	2022	WINERY ESTABLISHED	2008 (new official) 5 generations produced
VARIETALS	Rabigato, Viosinho, Gouveio	VINEYARD(S)	Cima Corgo / Caleirós (estate vines)
ALCOHOL	13%	AGE OF VINEYARD(S)	15 years
FERMENTATION	Stainless steel	SOIL TYPE	Schist
AGING	2 months	ELEVATION	500 meters
BARREL TYPE/ YEARS IN USE	No wood aging	FARMING METHODS	Sustainable
FILTER/FINING	Light filter	BOTTLES PRODUCED	7,000 bottles
TOTAL SULFUR/ RS	81 mg/l .6 g/l	HARVEST TIME	September

"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 White* is a blend of local white varieties from some of the family's plots of vines located around 500 meters above sea level on the plateau of Celeirós. The hand-harvested fruit comes to the cellar for a quick pressing and begins its fermentation in stainless steel tank at low temperatures to maintain as much freshness of fruit as possible. After being bottled in January the resulting wine is not only fresh, but also vibrant and alive. Aromas of bright citrus come forth, with pomelo, basil, and faint orange blossoms. The acidity in the mouth is laser sharp, balancing a cold slate minerality with incredible lime and green papaya, and lingers with mouth-watering brightness.