



VIEIRA DE SOUSA Fine White Port



REGION/ ORIGIN	Douro Porto D.O.P.	WINEMAKER	Luisa Borges
VINTAGE	NV	WINERY ESTABLISHED	2008 (new official) 5 generations produced
VARIETALS	Malvasia Fina, Rabigato Voisinho, Gouveio	VINEYARD(S)	Cima Corgo (estate vines)
ALCOHOL	19.5%	AGE OF VINEYARD(S)	20-30 years
FERMENTATION	Lagares Indigenous yeasts	SOIL TYPE	Schist
AGING	5 years	ELEVATION	75 meters
BARREL TYPE/ YEARS IN USE	Large old oak vats Stainless steel	FARMING METHODS	Sustainable
FILTER/FINING	Yes		
TOTAL SULFUR RS	62 mg/l 106 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 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 *Fine White Port* is the entry-level example to the white style of Port that the *Vieira de Sousa* estate does better than anyone else. It has spent the least time in barrel, though still focusing on the oxidative element of the wonderful white grapes used, but perfect for a delicious cocktail, or still wonderful simply paired with food and desserts. The grapes are a very traditional blend of Malvasia Fina, Rabigato, Voisinho, and Gouveio, where the hand-harvested fruit was brought into the cellar for a foot-treading press in old granite lagares. It ferments in lagares with extended time on the skins, until it reaches the desired Baumé, which is the measure of sugar that gives the potential alcohol point for Port (in this case 3.4). It was then fortified with Brandy to keep the sugar level and fruit flavor vivid and rich, aged in old wooden vats (a bit in stainless steel as well) to expose oxygen to the wine, developing rich nutty characteristics, elegance, and delicious flavors.