



VIEIRA DE SOUSA Very Old White Port

REGION/ ORIGIN	Douro Porto D.O.P.	WINEMAKER	Luisa Borges
VINTAGE	NV	WINERY ESTABLISHED	2008 (new official) 5 generations produced Cima Corgo (estate vines)
VARIETALS	Malvasia Fina, Rabigato, Verdelho, Gouveio	VINEYARD(S)	
ALCOHOL	20%	AGE OF VINEYARD(S)	Large mix
FERMENTATION	Lagares	SOIL TYPE	Schist
AGING	Over 40 years	ELEVATION	75 meters
BARREL TYPE/ YEARS IN USE	Large old oak vats	FARMING METHODS	Sustainable
FILTER/FINING	None		
TOTAL SULFUR/ RS	83 mg/l 98 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 *Very Old White Port* from Vieira de Sousa is one of the most unique offerings found in the Douro Valley. The Sousa history boasts arguably the largest stock of white Port aging in the cellar over anyone in the region. From these giant and absurdly old barrels that the Very Old White is drawn, the Port wine inside has aged for anywhere from 40 to 100 years. The white grapes came from the family's oldest holdings in Celeiros, and is a field blend comprised of Malvasia Fina, Rabigato, Verdelho, and Gouveio. The dark hued nectar is remarkably elegant with highly complex aromatics that have only been accentuated over the years from its oxidative aging and prolonged skin maceration. With a range of fresh to dried figs on the palate, and nuttiness that is backed by a lifted contrast of acidity, this wonderful Port can give endless pleasure while one contemplates the history that the wine has seen while waiting for its bottle.