



## VIEIRA DE SOUSA 10 yr 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, Verdelho, Gouveio	VINEYARD(S)	Cima Corgo (estate vines)
ALCOHOL	20%	AGE OF VINEYARD(S)	30+ years
FERMENTATION	Lagares/Stainless steel	SOIL TYPE	Schist
AGING	10+ years	ELEVATION	75 meters
BARREL TYPE/ YEARS IN USE	Old oak vats	FARMING METHODS	Sustainable
FILTER/FINING	None		
TOTAL SULFUR RS	60 mg/l 114.7g/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 18<sup>th</sup> 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 *10yr White Port* is a highly aromatic and complex wine that takes advantage of prolonged skin contact and an oxidative process of a long time in oak barrels, in order to create a remarkable treat from the local white varietals. A field blend of Malvasia Fina, Rabigato, Verdelho, and Gouveio come into the cellar after a hand-harvest on steeply sloped sites, for an old-fashioned foot crushing in giant concrete lagares to begin fermentation. Once fortified with grape brandy and then moved to large and old oak vats, the wine rests for many years, and the final bottling is a blend of vintages that average to at least ten years. The brilliant gold that shines forth from the glass is packed with a raisined and nutty aroma, leading to a sweet and fresh palate of fig, golden raisin, ginger, and pear. An incredible structure with acidity and weight, this wine pairs perfectly with creamy cheeses, thick chutneys, and nuts.