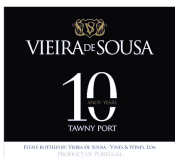


Vieira de Sousa 10 year Tawny Port

(Porto DOC)

Touriga Nacional, Touriga Francesca, Tinto Cão, Tinta Roriz



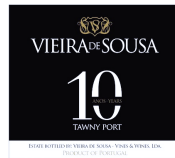
The 10 year old Tawny is a gorgeous example of the estate's native varietals which are handpicked and brought into the cellar, and then placed into old traditional stone lagares for an old-fashioned foot pressing and fermentation. When the process is halted by fortification with grape brandy, the wine is placed into a combination of different large and old oak casks for many years, with the bottled wine having an average of 10 year aged Port in it. The aromas are intense and heady, with dried fruits, figs, nuts, and plum, leading to a silky and soft texture on the palate with stewed fruits, cinnamon stick, and dates.

Bon Vivant

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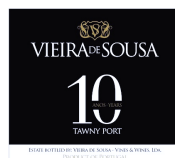
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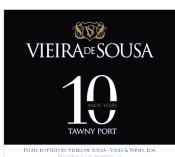
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