

Vieira de Sousa 10 year White Port

(Porto DOC)

Malvasia Fina, Rabigato, Verdelho, Gouveio



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. 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.

Bon Vivant

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