

Vieira de Sousa 2011 Vintage Port

(Porto DOC)

Touriga Nacional, Touriga Francesca, Tinto Cão, Tinta Roriz



The 2011 Vintage Port is a powerful and classic example of what was arguably one of the greatest Port vintages in several decades. Hand-harvested fruit was brought in to the cellar for an old-fashioned foot crushing into large concrete lagares to begin natural fermentation. When halted by fortification with grape brandy, the wine was then aged for three years in stainless steel. Like vintage Port always promises, this wine is robust and concentrated, while having compact precision and amazing elegance on the palate. Inky in color with brambly black fruits and spice in the nose and mouth, this Port will be incredibly long-lived.

Bon Vivant

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