

## Vieira de Sousa Alice White

(Porto DOC)

*Rabigato, Viosinho, Gouveio*



The Alice White is a blend of local white varieties from some of the family's plots of vines located around 500 meters above sea level on the plateau of Celeirós. The hand-harvested fruit comes to the cellar for a quick pressing and begins its fermentation in stainless steel tank at low temperatures to maintain as much freshness of fruit as possible. After being bottled in January the resulting wine is not only fresh, but also vibrant and alive. Aromas of bright citrus come forth, with pomelo, basil, and faint orange blossoms. The acidity in the mouth is laser sharp, balancing a cold slate minerality with incredible lime and green papaya, and lingers with mouth-watering brightness.

*Bon Vivant*

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