

## Vieira de Sousa Fine Tawny Port

(Port DOP)

*Touriga Nacional, Tinto Cão, Touriga Franca, Tinta Roriz*



The Fine Tawny Port is a wonderful delicious example of the 'Tawny Style' in the region, from the Vieira de Sousa estate. The aging is done in large old vats (tonel) to encourage an oxidative environment for this deliciously nutty Port. This is a very traditional blend where the hand-harvested fruit was brought into the cellar for a foot-treading press in old granite lagares. It ferments in lagares until it reaches the desired Baumé, is then fortified with Brandy to keep the sugar level and fruit flavor vivid and rich, and then put into oak vats for aging for many years.

*Bon Vivant*

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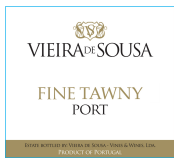
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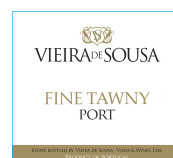
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