

## Vieira de Sousa Fine White Port

(Port DOP)

*Malvasia Fina, Rabigato, Voisinho, Gouveio*



The Fine White Port is the entry-level example to the white style of Port that the Vieira de Sousa estate does better than anyone else. It has spent the least time in barrel, though still focusing on the oxidative element of the wonderful white grapes used, but perfect for a delicious cocktail, or still wonderful simply paired with food and desserts. The grapes are a very traditional blend of Malvasia Fina, Rabigato, Voisinho, and Gouveio, where the hand-harvested fruit was brought into the cellar for a foot-treading press in old granite lagares.

*Bon Vivant*

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