



VIEIRA DE SOUSA

10 YEAR OLD TAWNY



The grapes are hand-picked from the winery's estate Quintas and then pressed in lagares, before fortification with grape brandy, and aging in old oak vats.

Sousa's philosophy behind their Tawny wines is a demonstration not only of rich character and light sweetness, but also the freshness and elegance that give Tawnies so much lift. This version is truly a harmony of fig and pear aromas, with light touches of wood leading into a coffee-bean finish.

Data

Grapes: Touriga Nacional, Touriga Franca, Tinta Roriz,
Tinta Barroca

Average Vine Age: Over 30 Years

Soil: Schist

Alcohol: 20%

The Vieira de Sousa family has been producing Port for at least 5 generations, beginning with José Silvério Vieira de Sousa. The family continues to harvest from its 60 hectares in the Douro Valley, including its 4 single-vineyard Quintas. The winemaking is carried out in the family's six wineries, located from the Douro Valley, to Quinta da Fonte, to Sabrosa, with particular focus on each style. The results are Port wines that reflect not only the knowledge and talent of a classic winemaking family, but also the energy and excitement granted by modern production techniques.

