



VIEIRA DE SOUSA

20 YEAR OLD TAWNY



Sourced from hand-picked vineyards, this Port is vinified in lagares, and then aged in old oak casks for 20 years. These old casks allow for a long aging process, imparting depth and subtle aromas to the wine.

The result is a smooth texture, with a complex bouquet well beyond what might be expected of a 20 Year Tawny. This is a Tawny of distinct, aurous color, with subtle golden fruit, nut and oak nuances leading to a harmonious spice 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.

