



# VIEIRA DE SOUSA

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## *40 YEAR OLD TAWNY*



The pinnacle of Sousa's age-designated Tawnies, this Port is produced from several lots of wine, some being over 40 years old. Indeed, the wine is hand-harvested from Sousa's oldest vineyard sites. Prolonged aging in small casks provides maximum complexity, without losing nuance.

This means a lively display of coffee, fig-tart and dense walnut and cinnamon aromas, demonstrating a long and joyful history in the vineyard and barrel.

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### Data

Grapes: Touriga Nacional, Touriga Francesa, Tinto Cão, Tinta Roriz

Average Vine Age: Over 30 Years

Soil: Schist

Alcohol: 20.5%

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.

