



VIEIRA DE SOUSA

FINE TAWNY PORT



Hand-harvested from the winery's schist-soil Quintas, and vinified in lagares, with aging in old oak casks for 5 to 8 years.

A classic bouquet erupts from the glass, of chopped almond and dried stone-fruit, laced across the delicate body.

Data

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

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.

