



VIEIRA DE SOUSA

FINE WHITE PORT



Hand-harvested from just two vineyards, *Celeiros* and *da Fonte*, this white Port is vinified in lagares, then aged in oak casks.

Working well as both an aperitif or a dessert wine, this White Port shows concentrated apricot and pear notes in the glass, with light hints of citrus zest and almond following through the bright finish.

Data

Grapes: Malvasia Fina, Rubigato, Verdelho, Gouveio

Average Vine Age: Over 30 Years

Soil: Schist

Alcohol: 19%

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.

