



VIEIRA DE SOUSA

LATE BOTTLED VINTAGE PORT 2013



Produced from just two vineyards, Água Alta and Fojo, from vines older than 40 years. Grapes were harvested in early September, just before heavy rains, with fermentation following in stainless-steel. After fortification, the wine rested for several years.

This is an unfiltered Port, without chemical stabilizers, ensuring the precise, generous aromas expected from a quality LBV. In the glass, the 2013 displays concentrated blackcurrant and cocoa notes, with hints of caramel and black pepper.

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.

