



VIEIRA DE SOUSA

VINTAGE PORT 2009



A single-vineyard Vintage Port, produced from just one Quinta, Roncão. The harvested vines have an average age well over 40 years old.

Vinification began with the removal of overripe and dry grapes, to ensure the wine's quality. Treading in lagares followed, and then fortification with brandy, and aging in inox tanks. The wine was bottled in 2011

The vintage was an excellent one, making for a wine of concertation and aromatic depth, with tannins growing more plush each year in the bottle. Plum-tart and dried-cherry aromas mingle with hints of walnut and tobacco.

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.

