



VIEIRA DE SOUSA

VINTAGE PORT 2016



93 POINTS FROM WINE ENTHUSIAST

From the renowned - low yield - 2016 vintage. Grapes were hand-picked from just two vineyards, Agua Alta and Fojo Velho, vineyards known for producing vibrant, energetic wines. The vines in these plots average well over 40 years in age, giving this Vintage Port unparalleled potential for development in the bottle, and a streak of concentrated, vibrant aromas. Elegant tannins support this lively array of black-berry, plum tart, baking spice and bright green leaf.

Data

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

Average Vine Age: Over 30 Years

Soil: Schist

Alcohol: 19.5%

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.

