



QUINTA DA GAIVOSA LBV 2018



ALVES DE SOUSA

Family wine growers and estate owners in the Douro for 5 generations, Alves de Sousa were pioneers in the production of still wines in the region and remain today one of the most renowned producers of Port and Douro Wine.

VINEYARDS

The Douro region is located in the northeast of Portugal and has a warm continental climate. Located in the heart of Douro Valley, Quinta da Gaivosa is located in the Baixo Corgo sub region which is known for being the coolest and wettest region due to its proximity to the Atlantic ocean. However, Quinta da Gaivosa is found in the most north westerly part of the region next to the Serro do Marao mountain range which protects it from the wet Atlantic winds meaning that this vineyard experiences much drier and warmer conditions than the rest of the sub region.

The 'New Old Vineyards' philosophy adopted by Alves de Sousa combines the the best of Douro's famous old vineyards with a technically modern, precise and sustainable viticulture to ensure the identity of Douro's wines and face present and future climate challenges.

Alves de Sousa believe in *terrior*. If different vineyards have so different characteristics – why not show them to the world? They have the privilege of controlling many different vineyards with many different characteristics and micro-climates. In the case of the LBV the vineyards are over 25 years old.

WINEMAKING

The wine is produced following very slow fermentation with indigenous yeasts at low temperatures to preserve the more delicate flavors in a *micro-lagar* with customized mechanical treading.

Fermentation is stopped mid-way to achieve the best balance between the natural sweetness, alcohol and structure all while preserving the purity of the fruit. Aged for 4 years in old barrels and stainless steel.

2018 was a challenging year following one of the driest years ever (2017), abundant rainfall in spring causing one of the greatest ever mildew problems in the region and a heatwave in August causing sunburn in several vineyards. However hard work from the vineyard team and a refreshing final rain in the first week of September resulted in a vintage of exceptional quality.

TASTING NOTE

Deep ruby in color this wine shows flavors of dark plum and liquorice. Full bodied but very smooth on the palate with notes of macerated cherries, dark chocolate and firm yet well integrated tannins. Long and harmonious on the finish.

Ideal with cheese, chocolate and red fruit desserts.

Serve chilled, open 30 minutes before serving.

Can be aged for a further 15-20 years in bottle.

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FAMILIA
**GONZÁLEZ
BYASS**
VINOS Y SPIRITS-1835

Type: Late Bottled Vintage

Grape Variety: Touriga Franca, Touriga Nacional, Sousao

Ageing: 4 years in old barrels and stainless steel

Alcohol: 19.5%

Ph: 3.78

Total Acidity: 4.90

Residual Sugars: 112 g/l