



Alves de Sousa

DOURO & PORT WINES

QUINTA DA GAIVOSA TAWNY PORT 10 YEAR

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 this wine the vineyards are over 60 years old.

WINEMAKING

A blend of Touriga Franca, Tinto Cao and Tinta Barroca this wine undergoes 3 to 4 days of fermentation with indigenous yeasts. Fermentation is stopped to achieve the perfect balance of sweetness. The wine is then aged in old French oak barrels for 10 years.

TASTING NOTE

Amber in color with hints of red. Complex bouquet showing caramel, spice and macerated raspberries. This wine shows a beautiful evolution and balance of maturity and youth. Very complex, charming and refined.

Enjoy with cheese, desserts such as crème brulee and nuts.

Serve well chilled



Type: Tawny Port

Grape Variety: Touriga Franca, Tinto Cao, Tinta Barroca

Ageing: 10 years in old French oak barrels

Alcohol: 19.5%

Ph: 3.70

Total Acidity: 4.10

Residual Sugars: 93 g/l

CONTACT:
Gonzalez Byass USA
info@gonzalezbyassusa.com
[@gonzalezbyassusa](https://www.gonzalezbyassusa.com)

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