



Type: Tawny Port

Grape Variety: Touriga Franca, Tintot Cao, Tinta Barroca

Ageing: 20 years in old French oak barrels

Alcohol: 19.5%

Ph: 3.57

Total Acidity: 5.19

Residual Sugars: 118 g/l

QUINTA DA GAIVOSA TAWNY PORT 20 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

This wine is a special blend of grape varieties originally created by the grandfather of current winemaker Tiago and then added to by Tiago's father Domingos. Now produced by Tiago this wine is the result of three generations. Produced following 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 20 years.

TASTING NOTE

Amber in color this wine is rich and very complex showing notes of spice, toffee, caramel and herbal. Wonderfully refined from the time spent in barrel this wine expresses the beauty of the maturity of a 20 year old Tawny.

Enjoy with cheese, caramel and custard based desserts. A wine to be meditated.

Serve slightly chilled.

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

FAMILIA
**GONZÁLEZ
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