



Type: White Port

Grape Variety: Malvasia Fina, Viosinho,
Gouveio

Ageing: 10 years in French oak barrels

Alcohol: 19.5%

Ph: 3.75

Total Acidity: 2.97

Residual Sugars: 97 g/l

QUINTA DA GAIVOSA WHITE 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 Sero 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 80 years old.

WINEMAKING

Vinified like a red Port this wine is produced from the Malvasia Fina, Viosinho and Gouveio varieties. Fermented with the skins for 3 to 4 days to extract more flavor and complexity. The fermentation is stopped close to the middle (earlier than most white Ports to find the perfect balance of sweetness) by the addition of *aguardente* to 77% alc. The wine is then aged for 10 years in French oak barrels.

TASTING NOTE

This wine shows and amber color. Very complex with herbs, spices, dry orange peel, maple syrup and almond notes. On the palate full bodied yet refined by the time spent in barrel, gathering nuances of marmalade, caramel and nuts.

Best paired with blue cheese (roquefort, stilton), apple strudel and cream desserts.

Serve slightly chilled.

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