

# ALVES DE SOUSA

## BRANCO DA GAIVOSA

### 2013



#### Grape varietals

Malvasia Fina, Gouveio,  
Viosinho

#### ABV

13%

#### Vinification

Pumping of the grape. Soft pressing. Decantation of the must in cold. Fermentation of 70% in inox vats and 30% in French oak. Staging 70% in inox vats and 30% in French oak with “batonnage” during 4 months.

#### History

The Alves de Sousa family has been producing wines for several generations, initially supplying fruit and wine to other port companies. When Domingos Alves de Sousa inherited his family's quintas in 1987, he began producing wine under the family name. After studying viticulture in Bordeaux and his native Portugal, acquiring additional properties and constructing a modern cellar at Quinta da Gaivosa, he released his first vintage in 1991. Since then, Domingos and his wines have gained critical acclaim. Notably, he was named “Producer of the Year” by Revista de Vinhos in 1999 and 2006; he is the only person to have won this prestigious award twice. Today, Domingos and his son, Tiago, run the estate of five quintas producing both still and fortified wines.

#### Tasting Notes

Straw colour. Complex and fruity flavour with dry fruits. A little unctuous. Long finish. Pairs well with seafood, all kind of fish and white meat.