

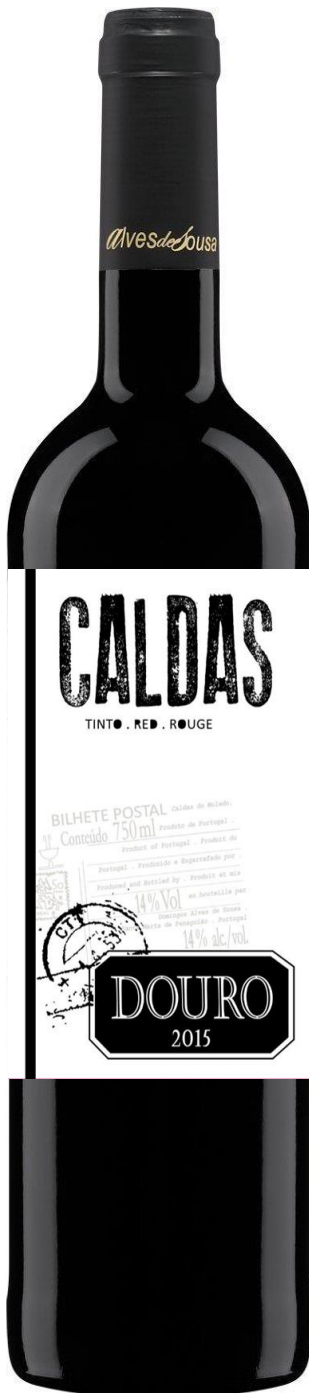


**TOP  
SELECTION**  
WINES & SPIRITS

**ALVES DE SOUSA**

**CALDAS RED**

**2016**



#### **Grape varieties**

40% Touriga Nacional, 35%  
Tinta Barroca, 25% Tinta Roriz

#### **ABV**

14%

#### **Vinification**

Harvested by hand. Eight days of fermentation followed by three days of maceration. Aged for six months (30% in French oak and 70% in concrete) prior to bottling.

#### **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**

Ruby colour. Very fragrant nose with aromas of wild blackberry, violet, black chocolate and a hint of pepper. Smooth on the palate with lots of fruit and refined structure.