



**TOP
SELECTION**
WINES & SPIRITS

ALVES DE SOUSA

QUINTA DA GAIVOSA LBV PORT

2014



Grape varieties

Touriga Franca, Touriga Nacional, Tinto Cão, Tinta Roriz

ABV

19.5%

Vinification

A field blend aged for four years in old casks (20%) and concrete vats (80%). It comes in with 98 grams per litre of residual sugar. Bottled with a long cork, lightly filtered, but not cold stabilized, i.e., more or less traditional in style, even if not wholly unfiltered.

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 2007; 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

Deep ruby colour. Flavours of dry dark plums and liquorice. Full bodied but very smooth. Macerated cherries and dark chocolate notes, with firm but well integrated tannins. Long and harmonious finish.