



**TOP  
SELECTION**  
WINES & SPIRITS

**ALVES DE SOUSA**

**QUINTA DA GAIVOSA VINTAGE PORT**

**2015**



**Grape Varieties**

Tinta Roriz, Touriga Nacional,  
Tinto Cão, Old Vines

**ABV**

19.5%

**Vinification**

3 to 4 days. Fermentation stopped with the addition of Aguardente 77% V/V. Aged 8 years in French oak.

**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**

This is a very fruity, very ripe wine, its tannins smothered by richness. There is powerful structure and perfumed fruit, making for great tension, minerality and total pleasure. Opulent and ripe. Suggested food pairings: cheese (cream cheese, blue cheese and cured cheese), desserts, or simply on its own.