

## The Vineyard

*The rough slopes. The rudeness of the soils. The almost centennial vines and the olives. The forest. And the Marão Mountains in the arisen, witness of all the years that had passed trough Quinta da Gaivosa. The familiar and sentimental bows get tighter. It was here that everything started. An Alves de Sousa raised it and gave it the name. An Alves de Sousa presented it to the world under the form of one of the most emblematic wines from Douro.*

### The return to the family's tradition

*End of the eighties. Domingos Alves de Sousa, son and nephew of Douro's winegrowers, dedicated also himself to the production of fortified wines from his Quintas (Estates) to some of the most prestigious Port companies, was face to a crisis that was shaking the Port Wine. Times of indefinite, uncertain, that awake him for Douro's table wine. From here the story is already well known – "Portuguese Producer of the year" in 1999 & 2006 and a world wide recognition, as a result of a trail that joined the quality of the wines to a great personal dedication, and an important contribution to the image and prestige that the Douro has nowadays. But the roots in these schistose lands are deep. Port has never been forgotten. Instead it has been studied and experimented. Through out these last decades, apparently focused on Douro wines, many were the Ports born at Quinta da Gaivosa. Experiments to find the best expression of the family's vineyards in the different Port categories. Nowadays the Alves de Sousa family is proud to present a very distinct line up of Ports that reflects all the work, care and great respect for Port, with Alves de Sousa's very personal touch.*

## Awards

**Producer of the year in Portugal**  
in 2006 & 1999 (Portuguese Wine Magazine)

**4 Gold Medals** (Challenge International du Vin, Citadelles du Vin, Berliner Wein Trophy)



## QUINTA DA GAIVOSA PORTO 10 YEAR OLD TAWNY



### Vinification

- 3 to 4 days of fermentation with the skins  
- Fermentation stopped with the addition of "Aguardente" (wine spirit) 77% V/V

### Aging

In average 10 Years  
in old French oak barrels

**Grapes**  
Touriga Franca,  
Tinto Cão, Tinta  
Barroca, others

**Age of the vineyard**  
Over 60 Years

### Wine analytics

Alcohol (% V/V)	20,00
Total acidity (g(Tartaric acid) /dm <sup>3</sup> )	5,08
Volatile Acidity (g(Acetic acid) /dm <sup>3</sup> )	0,80
pH	3,70
Total SO <sub>2</sub> (mg /dm <sup>3</sup> )	80,00
Total Sugars (g /dm <sup>3</sup> )	107,00

### Wine Tasting

*Amber color with light reds. Complex bouquet, showing caramel, spices and macerated raspberries. Beautiful evolution, showing side by side traces of maturity and youth. Very complex, charming and refined.*

**Temperature and Service Conditions**  
15°C

**Pairing suggestions**  
Cheeses, caramel and egg desserts

**Logistic information** Bottle: Oslo 500ml  
Bar-Code EAN13: 500ml - 560 5063 344006  
Case Carton of 6 bottles; Dimensions (WxLxH): 180x268x210mm; Weight: 6,62kg/case  
Pallets Euro pallet; 126cases / pallet (18cases/row x 7rows); Weight: 860 kg; Height: 1,61 m  
Exposition / Shell conditions Protected from direct sunlight; preferably standing position  
Transport conditions Protected vehicles, avoiding temperature variations far beyond the recommended consumption temperature

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