

QUINTA DA GAIVOSA
LATE BOTTLED VINTAGE
PORTO 2010

*The return to the family's
Port tradition*

Domingos Alves de Sousa, 4th gen. of Douro's winegrowers, dedicated to the production of fortified wines from his Quintas (Estates) to some of the most prestigious Port companies, awakes for Douro's table wine. From here the story is already well known – "Producer of the year" in 2006 and 1999 by the Portuguese Wine Magazine 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 contribute to the image and prestige from the Douro nowadays. But the roots in these schist lands are deep. Port has never been forgotten. Instead it has been studied and experimented. 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.



Porto D.O.C

*Harvest date:
2010/10/10*

*Grapes: Touriga Nacional,
Touriga Franca, Tinto Cão, Tinta Roriz*

Age of the vineyard: Over 25 Years

Vinification:

- 4 days of fermentation in "lagar" with foot-treading
- Fermentation stopped with the addition of "Aguardente" (wine spirit) 77% V/V

*Aging: 4 years in old casks
and concrete vats*

Wine Tasting: Dark Ruby color. Flavors of dry plums and liquorice. Very well balanced and smooth, dark chocolate notes, with firm but well integrated tannins. Long and harmonious finish. Very close to a Vintage Port.

*Temperature and Service Conditions:
15°C; open 30min. before serving.*

Aging ability in the bottle: 15-20 years

2010 Vintage Report

After a sequence of atypical years (2007, 2008, 2009), in 2010 returned the traditional Douro's conditions: rain concentrated Douro mainly in the winter, a mild spring and a very hot summer. It was certainly a year for being particularly careful with diseases, with some incidence of powdery mildew and downy mildew, but duly controlled with a strategy of preventive action. In terms of production, quantity was above the very low figures of recent years, but still not excessive, guaranteeing a very good balance between production and the robust vegetative structure that resulted from soil water reserves accumulated over the winter. Even in the final stage of maturation the leaves remained green and very active, allowing a maturation rather smooth, without abrupt changes. The harvest strategy was, however, more than ever, critical to achieve the best results. Facing a longer cycle than in the past three years, it was necessary to have the patience (something not always easy during the harvest) and wait, evaluating each situation, the varieties, the vineyards, searching a good maturity. It resulted very balanced musts, with good preservation of varietal aromas and acidity. In a first analysis of wines, there is still much work ahead, some rough edges to polish. But the potential is there and is great. The austere and reserved profile, the solid structures, the depth, the bright fruit... The future looks most promising.

Wine analytics

Alcohol (% V/V)	19,50
Total acidity (g(Tartaric acid) /dm ³)	4,33
Volatile Acidity (g(Acetic acid) /dm ³)	0,33
pH	3,79
Total SO2 (mg /dm ³)	80,00
Total Sugars (g /dm ³)	95,00

Press & Awards

Producer of the year in Portugal
in 2006 and 1999 (Rev.de Vinhos)

Highest LBV Classification of the
guide (La Bible du Porto, Canada)

Gold Medal
(Berliner Wein Trophy)

Logistic information

Package Bottle: Bordeaux; Capacity: 750ml (Carton of 6 bottles)

Bar-Code EAN13: 560 5063 343108

Pallets Europallet (750ml); 105 cases / pallet; Weight: 891 kg; Height: 1,73 m

Exposition / Shell conditions - Protected from direct sunlight; avoid standing position

Transport conditions - Protected vehicles, avoiding temperature variations far beyond the recommended consumption temperature

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