

The Vineyard

D'Oliva stands for "from Oliveirinha" (in eng. "Little Olive Tree Estate"), a very special vineyard of the Alves de Sousa family. Located in the "heart" of the Douro Valley, its natural (and historical) potential to make great Ports is now reinterpreted as a collection of Douro wines with the very personal touch of the Alves de Sousa family.

Awards

**Producer of the year
in Portugal in 2006**

("Rev.de Vinhos" - Portug.Wine Mag.)

**Producer of the year
in Portugal in 1999**

("Rev.de Vinhos" - Portug.Wine Mag.)

D'Oliva

red 2011



Douro D.O.C

Harvest date: 2011/09/20

Grapes: Touriga Franca, Tinto Cão
Touriga Nacional

Age of the vineyard: Over 20 Years

Vinification:

- Total destemming
- 8 days fermentation with temperature control + 3 days maceration

Aging: 7 months in 3rd and 4th year
French oak

Wine Tasting: Deep ruby colour. Very expressive flavour, with violets, dark plums, dark chocolate and spices. Smooth, with an excellent structure. Very long and harmonious finish.

Temperature and Service Conditions: 17°C; open 20 minutes before serving.

Aging ability in the bottle: 8-10 years

2011 Vintage Report

2011 soon gave signs that could result into a generous harvest. However, a particularly wet spring led to one of the greatest pressures of mildew ever faced in the Douro region, compromising seriously the production. The strategy adopted in the vineyards was not only successful but in fact quite rewarding - not only it was possible to secure a generous production for the region standards as the quality turned out to be at the highest level. The summer did not bring the typical heat and drought, but instead milder temperatures than usual, allowing a smooth and gradual ripening, preserving the natural acidity and varietal flavours in the berries. A slight temperature increase by the end of the cycle helped to refine the berries' phenolic composition. If we add a really peaceful and quite harvest, with total absence of rain, allowing a timely harvest of the various plots and varieties, with the always valuable (but not always possible) patience and circumspection, we have all the ingredients for a great year. Vibrant fresh fruit but with great depth, aromatic complexity and solid structure, giving serious indications of an exceptional quality and great aging ability.

Wine analytics

Alcohol (%V/V)	14,50
Total acidity (g(Tartaric acid) /dm ³)	4,80
Volatile Acidity (g(Acetic acid) /dm ³)	0,60
pH	3,64
Total SO2 (mg /dm ³)	96,0
Total Sugars (g /dm ³)	0,20

Alves de Sousa

Logistic information

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

Bar-Code EAN13: 5605063610118

Pallets Europallet (750ml); 108 cases / pallet; Weight: 840 kg; Height: 1,65 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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