

*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.

Alves de Sousa Vintage Port gathers the grapes of 2 of the best vineyards of the family, combining the richness and concentration of Quinta da Oliveirinha in Cima Corgo with the elegance of Quinta da Gaivosa in Baixo Corgo. It results a wine full of character, great structure and aging ability, but also with a wonderful balance.

Press & Awards

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

Vintage Port 2009

Gold Medal (Decanter Awards)
Gold Medal (Berliner Wein Trophy)

Vintage Port 2011

Gold Medal (Decanter Awards)
Gold Medal (Portugal Wine Trophy)

98-100 (Fugas, Público)

18pts (out of 20; Weinwisser)

97+ and in the **top 10** Vintage Port
of 2011 by Roy Hersh
(For the Love of Port, USA)

Logistic information

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

Bar-Code EAN13: 5605063741119 / ITF14: 65605063741111

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



**Alves de Sousa
Porto Vintage 2011**



Douro D.O.C

*Harvest date:
2011/09/22*

*Grapes: Touriga Nacional,
Touriga Franca and Sousão*

Age of the vineyard: Over 25 Years

Vinification:

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

Aging: 2 years

Wine Tasting: Dark, dense but extraordinary balanced. Great structure, with dark chocolate, dark plums and black berries. Spicy and with an intense and very long after taste. It's a wine with a long and auspicious life in front.

*Temperature and Service Conditions:
15°C; open 1 hour before serving.*

Aging ability in the bottle: 40-50 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)	19,50
Total acidity (g(Tartaric acid) /dm ³)	4,62
Volatile Acidity (g(Acetic acid) /dm ³)	0,35
pH	3,82
Total SO2 (mg /dm ³)	80,0
Total Sugars (g /dm ³)	118,0

Alves de Sousa

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