



**TOP
SELECTION**
WINES & SPIRITS

ALVES DE SOUSA

20 YEAR OLD TAWNY

NV

Grape varieties

Tinta Roriz, Touriga Nacional,
Tinto Cão and others

ABV

19.5%

Vinification

3 to 4 days. Fermentation stopped with the addition of Aguardente 77% V/V. Aged 20 years in French oak 225L casks.

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

The traditional Tawny port brought bang up to date, a complex tawny with classic nut and almond notes but with a core of sweet, intense, fresh fig and sultana fruit.

