

VIEIRA DE SOUSA – Port Tawny 10 years



Vieira de Sousa 10 years is Tawny Port with an indication of age. This exceptional Port is elaborated with several lots with an average age of 10 years spent in oak casks. It conciliates the age with sweet freshness, demonstrating great elegance.

This is a great example of the Port wine produced by Vieira de Sousa Family. It can be drunk alone, but it's an excellent dessert or an aperitif when chilled.

Tasting Notes

Brick red / tawny in color, with delicate nutty aromas and a hint of dried fruits, figs and ripe plum . Demonstrates the wood evolution and is very well balanced on the palate.

Vinification

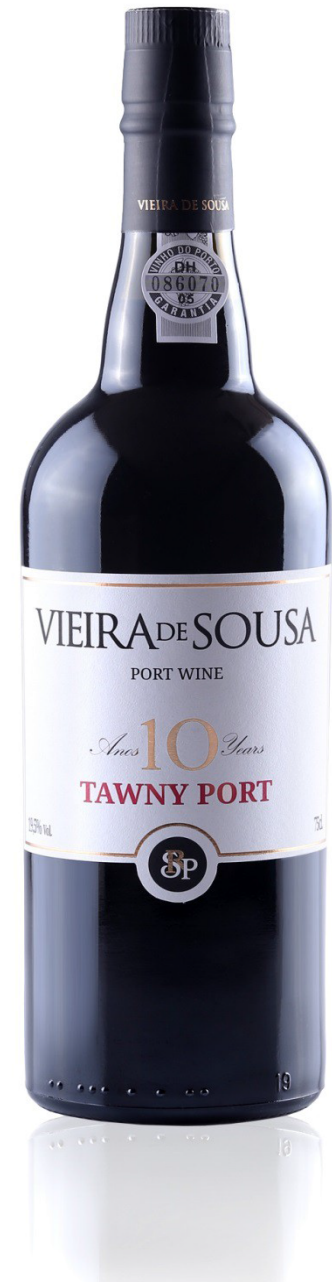
Vieira de Sousa 10 years old Tawny is produced with grapes from our vineyards along the Douro river. It is fermented with foot treading in lagares. After fortification with grape brandy, the wine ages for many years in casks and in old oak vats.

To save or to serve

Bottled after a long aging in wood casks, this Port is ready to be served. The bottle should be stored in the upright position and with a constant temperature. It should be consumed in short term after opening and it does not need to be decanted.

Technical Information

Product	Vieira de Sousa 10 years Tawny
Produced	Sociedade Ronção Pequeno, Lda.
Region	Douro
Soil Type	Schist
Vines	Cima-Corgo
Average Vine Age	Over 30 years
Cast Varieties	Touriga Nacional, Touriga Francesa, Tinto cão, Tinta Roriz
Harvest Period	September/October
Way of Harvest	Hand picked
Fermentation	Lagares/Foot Treading
Ageing	old oak vats
Residual Sugar	113,0g/L
Alcool	19,50 % vol
Baumé	4,1
pH	3,62
Total Acidity	4,66g/L Tartaric Acid



Vieira de Sousa – Vines & Vines Lda.

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