



DOURO

ALVES DE SOUSA

DOURO, PORTUGAL

Oliveirinha

PORT WHITE - SPECIAL RESERVE

VARIETAL

Malvasia Fina, Viosinho, Gouveio and others

VINTAGE

Over 50 years

REGION

DOP Port - Douro

HARVEST

Sustainable

WINEMAKER

Tiago Alves de Sousa

WINEMAKING Total destemming - 9 days fermentation at 20-22°C + 12 days maceration

CHEMICAL ANALYSIS

ALCOHOL 19.5% TOTAL ACIDITY 3.9g/L pH 3.75

AGEING In average 6 Years in concrete vats (not with the traditional aging in wood casks to preserve the purity of fruit; the vat was not completely full to allow a controlled oxidative aging to develop more complexity and character.

TASTING NOTES Beautiful and bright amber color. Caramel and maple syrup flavors, with hints of apricots and orange peel. Velvety and very expressive. A new and very welcome interpretation of white Port.

