

Alves de Sousa Branco da Gaivosa

COUNTRYREGIONGRAPEVINTAGEPortugalDouroMalvasia Fina, Gouveio, Viosinho2021

ABOUT THE DOMAINE

The Alves de Sousa family has been producing wines for several generations, initially suppling 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 2006; 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.

WINEMAKING

Pumping of the grape. Soft pressing. Decantation of the must in cold. Fermentation of 70% in inox vats and 30% in French oak. Staging 70% in inox vats and 30% in French oak with "batonnage" during 4 months.

TASTING NOTES

Straw colour. Complex and fruity flavors with dry fruits. Long finish. Pairs well with seafood, all kind of fish and white meat.



TECHNICAL NOTES

Alcohol by volume 13%

Vegan