



C'est dans la région du Douro que Domingos Alves de Sousa produit ses vins, selon une tradition familiale initiée par son grand-père, qui est aujourd'hui reprise également par ses enfants. L'ensemble des vignes couvre une superficie d'environ 123 ha, répartis en 6 domaines : Gaivosa, Vale da Raposa, Caldas, Estação, Aveleira et Oliveirinha. Parallèlement à l'important héritage viticole de la famille, les vignobles de demain sont préparés aujourd'hui.

Dans la cave à vin de la famille, chaque année, le profil de chaque vin est perfectionné et de nouvelles interprétations du Douro sont créées. De nouvelles techniques, de nouveaux styles, certains déjà révélés, d'autres encore en cours de développement et de maturation. Ils explorent la diversité des variétés traditionnelles de la région et la diversité écologique des vignobles. Des vins tels que Quinta da Gaivosa, Abandonado, Vinha de Lordelo et Reserva Pessoal sont le fruit du dévouement, de l'innovation et du profond respect pour le terroir des oenologues, Domingos et Tiago Alves de Sousa.



Branco da Gaivosa Blanc 2022

Le vignoble

Branco da Gaivosa a été l'un des premiers vins blancs du Douro issus de la révolution du "nouveau Douro" des années 90, son premier millésime ayant été commercialisé en 1992. Il s'inscrit dans la longue tradition de la Quinta da Gaivosa en matière de raisins blancs. Mais pour produire des blancs secs, de nombreux changements ont été apportés, d'abord dans les vignobles. Un travail important et significatif avec beaucoup de soin, de passion et de dévouement pour exprimer et mettre en valeur la fraîcheur, la minéralité, la complexité et l'élégance des vins blancs de Gaivosa.



*Cépages: Malvasia Fina, Gouveio, Arinto
Âge du vignoble: Plus de 20 ans*

Vinification:

- Egrappage total
- Pressurage doux et décantation
- Fermentation à 16°C pendant 15 jours (70% en cuves inox / 30% en chêne français de 3ème année)

Vieillessement: 4 mois sur lies fines avec battonnage (70% en cuves inox / 30% en chêne français de 3ème année)

Notes de Dégustation: Brillant et citrique. Bouquet très expressif et élégant, avec des fleurs blanches, du melon frais et un léger soupçon de vanille. Corsé mais très frais, minéral et très complexe. Accompagne bien le saumon, le cabillaud, mais aussi le poulet et la dinde.

*Température et conditions de service
: 10°C*

*Capacité de vieillissement en
bouteille : 7-8 years*

Logistic information

Package Bottle: Bordeaux; Capacity: 750ml (wood cases of 6 bottles)
Bar-Code EAN13: 5605063300132 / ITF14: 65605063300134
Pallets Europallet (750ml); 80 cases / pallet; Weight: 840 kg; Height: 1,78 m
Exposition / Shell conditions - Protected from direct sunlight; avoid standing position
Transport conditions - Protected vehicles, avoiding temperature variations far beyond the recommended consumption temperature

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Branco da Gaivosa Grande Reserva white 2015

The deepening of Quinta da Gaivosa's White wines

Quinta da Gaivosa always had a great white wine tradition. For many years the Alves de Sousa family used its grapes for making top quality white ports for some of the most important Port Wine shippers. In the early 90's Domingos, 3rd generation of winegrowers from the Alves de Sousa family, decides to embrace Douro dry wines becoming one of the faces of this Douro's revolution. And the first release at that time, in the land of Port and big Reds was... a white Douro wine.

What could almost be considered an act of "insanity" at that time has now many followers. Today, fortunately, white wines are rising again in the region.

And while many keep following today's trend" and are now looking for white grapes from this or that area, we keep our philosophy. We don't run after the best grapes. We work to grow the best grapes. Day after day, year after year, in our vineyards. Our investment on the whites started many years ago, transferring our best white varieties to the right terroirs – suitable altitudes, suitable exposition, suitable soils – and with a viticulture adapted to this new challenge.

Branco da Gaivosa Grande Reserva is one of the results of the knowledge and experience of Alves de Sousa with Douro's white grapes, gathered with all the care and effort present on the vineyards and on the wines.



Douro D.O.C

Harvest date:

2015/09/11

Grapes:

**Malvasia Fina,
Gouveio, Avesso
and Arinto**

Age of the vines:

Over 20 years

Vinification:

- Total destemming
- Soft pressing and decanting
- Fermentation in em barricas novas de carvalho francês durante 10 dias

Aging: 12months in new French oak with "batonnage"

Wine Tasting: Clear straw yellow colour. Floral, with a hint of lychees and a great minerality. The fine oak presence is very subtle and shows great class. Complex, fresh and elegant. A white of great class and aging ability.

Temperature and Service Conditions
12°C; open 30 minutes before serving

(decant if possible)

Aging ability in the bottle: 10 years

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Quinta da Gaivosa Vinha de Lordelo Red 2019

For a long time we've wanted to understand the origins of Quinta da Gaivosa's terroir. The quality of the different vine yards responsible for this prestigious Douro blend was well known. But its small surfaces and low yields were then vinified together, making it difficult to understand the vineyards different contributions. In 2003 an additional effort made possible the separation of the individual parts of the blend, revealing the nuances and particularities of Gaivosa's top vineyards in its elementary form. And this was how we've (re)discovered Lordelo – the oldest vineyard from Quinta da Gaivosa. An amazing composition of 30 indigenous grapes field-blended (including rarities such as "Malvasia Preta"). With over 100 years, its amazingly low yield (an average of one tiny 200 g cluster per grapevine) would rationally lead to its replanting. But there's nothing rational about a vineyard like Lordelo. There's emotion, history, legacy and a unique character that the Alves de Sousa family is truly fully pleased to share.



Harvest date: 2019/09/23

Grapes: Touriga Nacional, Malvasia Preta, Tinta Amarela, others
(30 indigenous grapes field-blend)

Age of the vineyard: Over 100 Years

Vinification:

- Total destemming
- 9 days fermentation with temperature control + 7 days maceration

Aging: 15 months in new French oak

Wine Tasting: Deep ruby colour. Notes of violet, eucalyptus, varnish and dark plums. Deep, complex, but always with great freshness and elegance. Full of fresh fruit, liquorice and spices. Involving, dense, but with a remarkable harmony and balance. A great vineyard, with the fingerprint of a great year.

Temperature and Service Conditions:

17°C; open 1 hour before serving.

Aging ability in the bottle: 15-20 years

Quinta da Gaivosa Vinha de Lordelo

2005 – Gold Medal

– 94 pts (Robert Parker)

2007 – 18 pts (out of 20) (Rev. Vinhos)

– Excellence Award (Rev. Vinhos)

– 92 pts (Robert Parker)

2009 – Gold Medal (Berliner Wein Trophy)

– 18 pts (out of 20) (Wine magazine)

2011 – Top 10 Portuguese Wines of the
Year (Wine - Essência do Vinho)

2003 – Eric Boschman, Wine "Guru",
Belgium:

"(...) at the level of the great Bordeaux. Between
Latour and Haut Brion. It's magnificent!"

(Int. Wine Challenge)

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The Vineyard

Quinta do Vale da Raposa was in 1992 the stage for the debut of the Alves de Sousa family in the production of Douro wines with a red that soon caught the attention of wine lovers and international press. An example? Direct entrance to the prestigious list of the “30 Best Buys” in the whole world by famous UK journalist Oz Clarke.

And this was only its beginning. The release of “Grande Escolha” in the best years was complemented with a acclaimed collection of varietals, with a very special highlight for its Touriga Nacional (winner of the 1 great tasting of the grape, both in Portugal and Brazil) and Tinto Cão (only Excellency Award in the Douro from the Portuguese Wine Magazine in 2000). Today it comprises a complete line up of Douro wines (white, reds and a rosé) expressing the quality of the terroir of the Quinta

do Vale da Raposa.

Vale da Raposa Tinto 2021



Douro D.O.C

Harvest date: 2021/09/25

Grapes: Touriga Nacional, Tinta Roriz, Tinta Barroca

Age of the vineyard: Over 20 Years

Vinification:

- Total destemming
- 8 days fermentation with temperature control + 3 days maceration

aging: 30% in 4 year French oak for

3 months; 70% in concrete vats

Wine Tasting: Ruby colour. Very fragrant, with blackberries flavours, violets, dark chocolate and a peppery hint. Smooth, with plenty of fruit, a refined structure and a great gastronomical ability.

Temperature and Service Conditions: 17°C; open 20 minutes before serving.
Aging ability in the bottle: 6-8 years

Gaivosa Primeiros Anos red 2019

The Vineyard

The future of the wines of Quinta da Gaivosa continues to be developed in its vineyards. "Primeiros Anos" (pt. "First Years") represents one of those steps. Recently restructured, using a group of insightful and innovative techniques, but with a deep respect for the teachings of the old vines and a willingness to explore more deeply their "terroir". These are the first fruits. The first indications of what future holds for Gaivosa's new vines.



Douro D.O.C

*Harvest: 2019/09/22
and 2019/09/28*

*Grapes: Sousão, Tinta Amarela,
Touriga Nacional*

Vinification:

- Total destemming*
- 8 days fermentation with temperature control + 3 days maceration*

*Aging: 18 months in 2nd and 3rd year
French and Portuguese oak*

Wine Tasting: Balsamic notes, with dark plums, black berries, liquorice and cigar box. Great depth and fruit intensity, showing some dark chocolate, with fine tannins and great class.

*Temperature and Service Conditions:
17°C; open 20 minutes before serving.*

Aging ability in the bottle: 8-10 years

Alves de Sousa

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