



Vieira de Sousa - Tawny Port

This tawny Port is elaborated with different lots with an age between 5 and 10 years spent in oak casks. It conciliates the age with sweet freshness, demonstrating great elegance.

Grapes Varieties - Touriga Nacional, Touriga Francesa, Tinto cão, Tinta Roriz

Harvest Period - September/October

Way of Harvest - Hand picked

Fermentation - Lagares/Foot Treading

Ageing -Inox Tanks

Residual Sugar - 98 g/L

Álcool - 20% vol.

Baumé - 3,3

pH - 3,7