



Alves de Sousa

DOURO & PORT WINES

The Vineyard

A vineyard over 80 years old, with several lacks due to a partial abandonment for some years. Situated on a slope with intense sun exposure and great pieces of shale on the surface. The people of the estate always knew it as the "Vine of the Abandoned one" (pt. *Vinha do Abandonado*). For years we've tried to recover the vineyard and to replant the deceased grapevines. But we were forced to give up. Even with all our care only the original and most resistant ones were able to subsist in such extreme conditions. In 2004, we've decided to isolate it in our winery for the first time. It showed immediately a unique personality and character. We've decided to bottle it as our very personal homage to the also unique old vines of the Douro. Today we celebrate them.

Main awards

Producer of the year in Portugal in 2006 and 1999 (Portuguese Wine Magazine)

2004 – 95 Pts (Robert Parker)

- 1st in the tasting "Douro Top Reds" with 18.5 (out of 20; R.Vinhos)
- Best Red Wine of the Year (voted by 13 245 visitors of "Essência do Vinho" wine exhibition)

2005 - 94 Pts (Robert Parker) and Best

- Portug.wine of the Year (273tasted)
- Award "Best Reds of 2008/09" (Guide Wines of Portugal, J.P.Martins)

2007 - 18.5 pts Wine Magaz.(out of 20)

- 18 pts Jancis Robinson (out of 20)
- "Superb red. I've never tasted a better Portuguese red" (The Journal, UK)

2009 - 96 pts by Decanter magazine

- 96/94pts (Robert Parker)
- 18 pts (out of 20, Jancis Robinson)
- Award "Best Reds of 2013" (Guide Wines of Portugal, J.P.Martins)

2011 – 95 pts (Robert Parker)

- 18 pts Revista de Vinhos (out of 20)

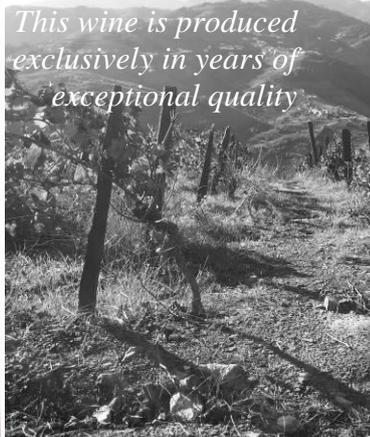
2013 – New Release



Abandonado red 2013

Douro D.O.C

This wine is produced exclusively in years of exceptional quality



Harvest date: 2013/09/25

Grapes: Tinta Amarela Touriga Franca, Touriga Nacional, Sousão, others (20 indigenous grapes field-blend)

Age of the vineyard: Over 80 Years

Vinification:

- Total destemming
- 9 days fermentation with temperature control + 10 days maceration

Aging: 18months in new French and Portuguese oak (225L capac.)

Wine Tasting: deep ruby colour. Great aromatic complexity and freshness, with quite unique (but typical from the Abandonado vineyard) balsamic and tar flavours, liquorice and black berries. Pure refinement, with delicacy, minerality and an extraordinary purity of fruit. It feels the schist, the surrounding forest, the freshness of the altitude, in a pure expression of the vineyard's nature. An exercise of pure elegance and class of one of the most iconic vineyards of the Douro and Portugal.

Temperature and Service Conditions: 17°C; decant 1 hour before serving.

Aging ability in the bottle: 20-25 years

2013 Vintage Report

Winter and spring rain levels were above average, creating water reserves in the soil for much of the growing season, although the end of the cycle showed even so some signs of water deficit. However, it was the big temperature variations in the summer that has marked the growing year, having recorded simultaneously some of the highest and lowest temperatures for this period. This has led to quite different levels of ripening depending on the grape and plot. The difficult ripening of some grapes was overcome with the occurrence of rain in late September. Therefore the management of the harvest dates was crucial, resulting in great freshness, elegance but also solid structures, aromatic depth and a great quality potential.

Wine analytics

| | |
|--|--------|
| Alcohol (% V/V) | 14,50 |
| Total acidity (g(Tartaric acid) /dm ³) | 4,90 |
| Volatile Acidity (g(Acetic acid) /dm ³) | 0,70 |
| pH | 3,68 |
| Total SO2 (mg /dm ³) | 101,00 |
| Total Sugars (g /dm ³) | 0,60 |

Alves de Sousa

Logistic information

Package Bottle: Bordeaux; Capacity: 750ml (wood cases of 6 bottles)

Bar-Code EAN13: 5605063316133

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

Endereço/Address: Quinta da Gaivosa, Apartado 15, 5030-055, Santa Marta de Penaguião, Portugal
Tel: +351 254822111 **Fax:** +351 254822113
E-mail: info@alvesdesousa.com
URL: www.alvesdesousa.com