



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 varieties, with a very special highlight for its Touriga Nacional (winner of the 1st 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.

Press & Awards

Producer of the year in Portugal in 2006 and 1999
("Rev.de Vinhos" - Portug. Wine Mag.)

Gold Medal
(Berliner Wein Trophy)

2 Bronze Medals
(International Wine Challenge)

In Robert Parker's
"Portugal's top table wine values" list

Logistic information

Package Bottle: Bordeaux; Capacity: 750ml (Carton of 6 bottles)
Bar-Code EAN13: 5605063412131 / ITF14: 65605063412080
Pallets Europallet (750ml); 108 cases / pallet; Weight: 840 kg; Height: 1,65 m
Exposition / Shell conditions - Protected from direct sunlight; avoid standing position
Transport conditions - Protected vehicles, avoiding temperature variations far beyond the recommended consumption temperature

Vale da Raposa Reserva red 2013



Douro D.O.C

Harvest date: 2013/10/05

Grapes: Touriga Nacional, Tinto Cão, Tinta Roriz, Touriga Franca

Age of the vineyard: Over 20 Years

Vinification:

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

Aging: 12 months in 3rd year French oak

Wine Tasting: Ruby color. Flavors of black currants, violets, pine and dark chocolate. Smooth, very elegant and complex, showing dark plums and a very refined coffee hint. Great class and elegance.

Food pairing: roasted poultry, but also beef, charcuterie, cheeses.

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

Aging ability in the bottle: 7-8 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)	13,00
Total acidity (g(Tartaric acid) /dm ³)	3,89
Volatile Acidity (g(Acetic acid) /dm ³)	0,70
pH	3,76
Total SO2 (mg /dm ³)	110,00
Total Sugars (g /dm ³)	0,60

Alves de Sousa

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