



**Alves de Sousa**  
**Vale da Raposa Reserva Red**  
DOURO (PORTUGAL)

Domingos Alves de Sousa was one of the pioneers of wines from the Douro, one of the first to abandon the urban comfort of Oporto city and return to Douro after a lifetime linked to other professional activities. One of the forerunners of the movement that ended up with the rise of the Douro wines with the acclaimed Quinta da Gaivosa, producing wines with a smooth and elegant profile, balanced and harmonious, a classic, genuine and honest in face of the Douro valley character.

Quinta da Gaivosa extended with 5 additional estates, add up to a total of 125 hectares, an expression of the terroir.

**Alcohol:** 13% vol.

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

**Visual:** Ruby

**Nose:** Violets and pine tree

**Palate:** Bold and rich cherries and plums with layers of dark chocolate and espresso

**Pairings:** Roasted poultry, beef, lamb, charcuterie, hard, strong cheeses.

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**Douro Wine Region of Portugal**

**Climate:** The Douro wine region is situated around the Douro River Valley and lower valleys of its tributaries Varosa, Corgo, Távora, Torto, and Pinhão. The region is sheltered from Atlantic winds by the Marão and Montemuro Mountains and has a Mediterranean climate, with hot and dry summers and cold winters. Terraced vineyards are very common in the Douro region. Vineyards dedicated to Port production are usually planted on schist while areas with granite-based soils are used for table wine production.

**Varietals:** **Touriga Nacional** has wonderful, intense flavors, at the same time floral and fruity - ripe blackcurrants, raspberries - with complex hints of herbs and liquorice. The **Touriga Franca** makes richly-colored, dense yet elegant wines with copious blackberry fruit and floral notes and firm but velvety tannins. **Tinto Cão** wines are floral, dense and well structured and can be very long-lived. Tempranillo to the Spanish, the Portuguese call it by two different names depending on the region: **Aragonês** and **Tinta Roriz** (the latter name is used only in the Dão and Douro regions)