



*Dinner & Wine Evening*

*at*

*Evoo Restaurant*

*Featuring ~ Alves de Sousa Vinhos*

*Special Guest Representative ~ Patricia Alves de Sousa*

*Wine Agent ~ Manny Fernandes ~ Davenport Vista*

*Thursday, April 5th at 6:30 pm*

## Alves de Sousa

*The production of wines is a family tradition for Domingos Alves de Sousa: his father (Edmundo Alves de Sousa) and grandfather (Domingos Alves de Sousa) had already been winegrowers in the Douro. Contrarily to what it would be expected, Domingos Alves de Sousa held another career at the beginning of his professional activity. But after having his degree in Civil Engineering, he couldn't resist any longer to the double appeal (of the land and the blood), and abandoned its activity in 1987 to dedicate himself in exclusive to the exploration of the "Quintas" (estates) he received from his family inheritance and to other properties later acquired, where he executed a precise work of gathering and reorganization of the vines.*

*For many years he supplied some of the most famous and prestigious Port companies like Ferreira and Borges Wines. But the problems that affected the sector in the end of the eighties lead the family to question the models followed until that day. And this was the changing point. Domingos Alves de Sousa turned himself to the valuation of the "leftovers" of the Port Wine (as it was considered back in those days), meaning, the Douro wines, until then traditionally forgotten in relation to the "generous wine" (Port).*

*But this radical change of attitude demanded not only simple good will and desire to be successful. It demanded also technical and professional formation. So he studied viticulture and winemaking and armed with all the knowledge gathered, launched hands to the reorganization of his vines. Determined to make his own way as producer-bottler, it was built in the family's "Quinta da Gaiçosa" the winery where, from that day to beyond it was going to be vinified the production of Gaiçosa and the other "Quintas".*

*Concluded some experiences with different grape varieties, it was selected the ones that revealed to be more appropriate to produce the best wines of D.O.C. Douro, and with them it was produced and launched in the market, in middle of 1992, that it would be its first wine: Quinta do Vale da Raposa white 1991. Soon it had the attention of wine lovers and it deserved the best references. It was the beginning of a trail filled of successes that came until the present days, and still with much to give.*

## **Menu**

### **Cocktail & Canapés Reception**

*arancini funghi~ shrimp speducci~ Italian meatballs  
smoked salmon bacon wrapped scallops*

**Dory White**

### **First Course**

*rolled eggplant with halloumi cheese, bell pepper coulis*

**Gaiyosa White**

### **Second Course**

*penne with Italian sausage, red onions, tomato  
penne with grape tomatoes, grill marked zucchini, olive oil/roasted garlic  
\*vegetarian option*

**Caldas 2016**

### **Third Course**

*seared chicken breast, tomato caper relish, fresh parm  
chickpea pancake, beets, micro arugula, fresh parm \*vegetarian option*

**Caldas Reserva**

### **Fourth Course**

*beef tenderloin, crispy onions  
wild mushroom terrine with infused coconut mash \*vegetarian option*

**Gaiyosa Reserva 2013**

### **Fifth Course**

*Dessert*

*Crème Brûlée*

**Fine White Port**



*Alves de Sousa*

# *Branco da Gaivosa* 2016

**DOC:** Douro

**Harvest:** 2016

**APV:** 12.5%

**Grape Varieties:** Malvasia Fina, Gouveio, Arinto

**Vines and Fermentation:** The vines are grown on the highest points of Gaivosa on north and east facing slopes. They are then totally destemmed and go through a soft pressing and decanting after which the juice is fermented on the fine lees at cool temperatures. 70% is fermented in stainless steel with 30 % in 3rd year French oak on the lees for 8 months. (stirred “battonage style”)

## **TASTING NOTES**

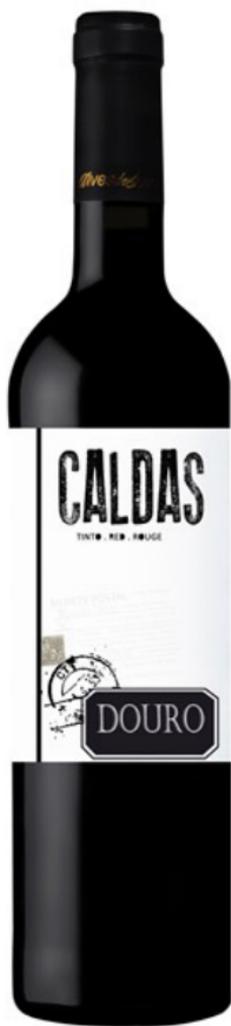
**Color: Bright and Citric colour.**

**Aroma:** Complex and elegant bouquet, with light hints of vanilla, white stone fruits, and white flowers.

**Palate:** Full bodies yet very fresh with minerality, yet very complex.

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*Alves de Sousa*



# *Caldas* *2016*

**DOC:** Douro

**APV:** 12.5%

**Grape Varieties:** Touriga Nacional 30%,  
Tinta Barroca 30%, Tinta Roriz 30%, Other  
variety(ies) 10%

**Vines and Fermentation:** The vines are grown on the highest points of Gaivosa on north and east facing slopes. They are then totally destemmed and go through a soft pressing and decanting after which the juice is fermented on the fine lees at cool temperatures. 70% is fermented in stainless steel with 30 % in 3rd year French oak on the lees for 8 months. (stirred “battonage style”)

## **TASTING NOTES**

**Colour:** Ruby coloured with dark intensity.

**Aroma:** Simple nose of spices and fruit scents.

**Palate:** You will be charmed by this medium body wine which shows a broad texture, smooth tannins and a medium finish.

*Alves de Sousa*



# *Caldas Reserva* *2013*

**DOC:** Douro

**APV:** 14%

**Grape Varieties:** Touriga Nacional

**Vines and Fermentation:** The vines are grown on the right bank of the Douro river in the Baixo-Corgo region. Gaivosa on north and east facing slopes. The grapes are then totally destemmed and fermented for 9 days during which temperature control is used to facilitate fermentation. The juice sees an additional 5 days of maceration. The wine is then aged for 12 months in 2nd and 3rd year French oak. It is suggested that this wine be opened a minimum of 20 minutes prior to consumption.

## **TASTING NOTES**

**Color:** Deep Ruby coloured.

**Aroma:** Intense nose of black plums, graphite and violets blend well with the high quality wood aromas.

**Palate:** This wine is full-bodied yet elegant and very charming, with great minerality and complexity and a very long finish.

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*Alves de Sousa*



# *Quinta da Gaivosa* 2013

**DOC:** Douro

**APV:** 14%

**Grape Varieties:** Touriga Franca, Toriga Nacional, Tinto Cao, Tinta Roriz

**Vines and Fermentation:** The vines are grown on the highest quality terrior and the quinta boasts over 80 years old. The wine is produced only in exceptional. The grapes are totally destemmed and fermented for 10 days between 20 and 22 degrees controlled temperature. They also see an additional maceration of 7 days after which the wine is aged for 15 months in new and 2nd year French oak.

## **TASTING NOTES**

**Color:** Deep Ruby coloured.

**Aroma:** Intense red fruits (raspberry) with soft nuances of wood spice.

**Palate:** Great structure with excellent tannins, but with the typical balance and elegance of Gaivosa. Great complexity with a long and fruity finish.

*Alves de Sousa*



# *Caldas* *2016*

**DOC:** Douro

**APV:** 14%

**Grape Varieties:** Touriga nacional 30%,  
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variety(ies) 10%

**Vines and Fermentation:** The vines are grown on the highest points of Gaivosa on north and east facing slopes. They are then totally destemmed and go through a soft pressing and decanting after which the juice is fermented on the fine lees at cool temperatures. 70% is fermented in stainless steel with 30 % in 3rd year French oak on the lees for 8 months. (stirred “battonage style”)

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# *Notes*