

DOURO

Dalva Organic White 2021

VITICULTURAL YEAR

It can be considered a normal and dry year in the Douro Valley, of good production. The rainfall during the winter, as in April and June, balanced the very dry months of March and May, allowing the normal development of the plants, without having water as a restrictive growing factor. The diseases were rare, resulting mainly from the September rains, without significant impact. As result of the long and cool harvest, were produced fresh, good quality alcoholic musts.

VINIFICATION | AGEING

The grapes were carefully selected at the winery entrance to guarantee that only the perfect berries were used, and as result, a low use of added sulfur. These were then destemmed, pressed and the must carefully decanted at cold temperatures. Fermentation took place at low temperatures, in order to increase the clearest fermentative aromas. Part of the batch aged for four months in French oak barrels.

TASTING

Strong aroma of citrus fruit, nuances of peach and white flowers, in a fresh and elegant combination. In the mouth, it presents good structure to withstand the lively acidity, ending persistently and balanced.

HOW TO SERVE

This wine pairs perfectly with cheese, light meals, and several fish and white meat dishes. Should be served at a temperature between 10°C and 12°C.



TECHNICAL SPECIFICATIONS

VINTAGE
2021

TYPE
White

APPELLATION
DOC Douro

GRAPE VARIETIES
Viosinho, Gouveio.

VINEYARDS
Produced exclusively from a single vineyard with certified organic production, at an average altitude of 600 m, in the Pinhão River valley.

OENOLOGY
José Manuel Sousa Soares

HARVEST
Hand-picked

ANALYTICAL CHARACTERIZATION
Alcohol: 12,5% vol.
Total Sugars: 0,7 g/l
Total Acidity: 6,3 g/l (Tartaric Acid)
pH: 3,09

CELLARING
Store the bottle horizontally, avoiding direct light, at a low and constant temperature.

REVISED IN
2023

