

DOURO

Dalva Colheita White 2022

VITICULTURAL YEAR

Hot and dry viticultural year. A year characterized by the low rainfall throughout most of the growing season, and by the high temperatures registered in May, July, and August. Overall, the development of diseases (downy mildew and powdery mildew) was rare and conditioned by the weather conditions, which was reflected in a good phytosanitary quality. The lack of water and very high temperatures during the ripening period forced early harvests, which slowed down with the lower temperatures and the rainfall in early September. These events helped on quality but had little impact on quantity. The 2022 harvest resulted in musts with normal levels of sugar, total acidity, and phenolic compounds, for high quality wines.

VINIFICATION | AGEING

The grapes were carefully selected at the winery, 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.

TASTING

It presents an expressive floral aroma, with orange blossom standing out, with fruity citrus notes appearing in the background. In the mouth it has a surprisingly fresh profile, finishing persistently.

HOW TO SERVE

It's a light and aromatic wine, ideal as an aperitif, with starters, light meat or fish dishes. Should be served fresh, at a temperature between 10°C and 12°C.



TECHNICAL SPECIFICATIONS

VINTAGE
2022

TYPE
White

APPELLATION
DOC Douro

GRAPE VARIETIES
Viosinho, Malvasia Fina, Códega.

VINEYARDS
Produced from selected vineyards from the slopes of the Corgo and Tinhela rivers.

OENOLOGY
José Manuel Sousa Soares

HARVEST
Hand-picked

ANALYTICAL CHARACTERIZATION
Alcohol: 12,5% vol.
Total Sugars: <0,6 g/l
Total Acidity: 4,9 g/l (Tartaric Acid)
pH: 3,35

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

REVISED IN
2023

