

DOURO

Dalva Colheita Red 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

At the winery, the grapes were destemmed, macerated, and fermented under temperature control, which allowed the expression of the typical grape varieties aromas, offering a fresh and intense taste.

TASTING

Deep ruby color. The nose reveals an accentuated aroma of ripe red and black fruit, with floral touch of violets. The taste profile is elegant, fresh, with harmoniously integrated but firm tannins. Round and persistent finish.

HOW TO SERVE

This elegant and versatile wine pair perfectly with several meat dishes. Should be served at a temperature between 16°C and 18°C.



TECHNICAL SPECIFICATIONS

VINTAGE
2021

TYPE
Red

APPELLATION
DOC Douro

GRAPE VARIETIES
Touriga Franca, Touriga Nacional, Tinta Roriz.

VINEYARDS
Produced from selected vineyards from the slopes of the Douro (Ervedosa), Pinhão and Varosa rivers.

OENOLOGY
José Manuel Sousa Soares

HARVEST
Hand-picked

ANALYTICAL CHARACTERIZATION
Alcohol: 13% vol.
Total Sugars: <0,6 g/l
Total Acidity: 5,1 g/l (Tartaric Acid)
pH: 3,59

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

REVISED IN
2023

