

PORTO

Dalva Colheita Tawny 1990

HARVEST YEAR

The year was marked by a hot, dry summer, with only a few light rains in early September. The harvest took place under ideal conditions. An exceptional year, resulting in rich wines of distinct quality.

VINIFICATION | AGEING

The fermentation process is halted at the ideal moment, following the traditional method of Port wine production, which involves stopping fermentation by adding brandy. This is followed by an extended period of aging in wood, adding complex aromas and flavors to these wines. They are vintage wines, reflecting the distinctive character of the year. Aging in casks continues until bottling, with the date indicated on the back label.

TASTING

Fresh aroma, well-balanced with very evident black pepper note. On the palate, it reveals complexity and volume, extremely rich in spices, especially curry, with a touch of honey.

HOW TO SERVE

A versatile wine, pairing well with a variety of desserts, especially those made with eggs or nuts. Should be served at a temperature between 12°C and 16°C.



TECHNICAL SPECIFICATIONS

VINTAGE
1990

CATEGORY
Colheita Tawny

DENOMINATION
DOP Porto

GRAPE VARIETIES
Produced from a blend of traditional red grape varieties from the Douro Region, such as Tinta Barroca, Tinto Cão, Touriga Nacional, Tinta Roriz and Touriga Franca.

OENOLOGY
José Manuel Sousa Soares

HARVEST
Hand picked

ANALYSIS
Alcohol: 20% vol.
Total Sugars: 136 g/l
Total Acidity: 6,3 g/l (Tartaric Acid)
pH: 3,46

CELLARING
Should be kept upright, protected from direct light, at constant and low temperature.

LAST REVISED
2024



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