DISTINCTIVE WINES
DALVA
EST. 1862

DOURO

Dalva Colheita Red 2024



HARVEST YEAR

Considered an atypical year, mainly due to the rainy and warm winter, as well as the equally warm yet dry spring. Normal precipitation throughout the year ensured sufficient water in the soil, allowing for favorable growth. Despite a delay in budburst across the region, harvest began earlier than usual, during what was classified as a normal and hot summer.
Disease impact on production quality remained low, even for mildew, which only had isolated occurrences. Overall, it was a balanced year with good acidity levels and quality production.

VINIFICATION | AGEING

Upon arrival at the winery, the grapes were fully destemmed, macerated, and fermented under temperature control, in order to highlight the primary fruit aromas and deliver a fresh, lingering palate.

TASTING

It displays a deep ruby color and reveals expressive aromas of ripe red and black fruits, with floral undertones. On the palate, it stands out for its elegance and freshness, with polished, well-integrated tannins. The finish is persistent, with a strong presence on the palate.

SERVING

A versatile and elegant wine that pairs perfectly with a variety of dishes, especially meat-based courses. Serve between 16ºC and 18ºC.

TECHNICAL SPECIFICATIONS

YEAR
2024

CATEGORY
Red

DENOMINATION
DOC Douro

GRAPE VARIETIES
Touriga Franca, Touriga Nacional, Tinta Roriz.

VITICULTURE
Produced with red grape varieties grown on the slopes of the Douro (Ervedosa), Pinhão and Varosa rivers.

OENOLOGY
José Manuel Sousa Soares

HAVEST
Hand-picked

ANALYSIS
Alcohol: 13% vol.
Total Sugas: <0,6 g/l
Total Acidity: 5,0 g/l (Tartaric Acid)
pH: 3,64

CELLARING
Bottle should be kept horizontal, protected from direct light, at constant and low temperature.

DOCUMENT REVISED
2026

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