

DOURO

# Dalva Moscatel Colheita 2009



## VITICULTURAL YEAR

2009 was a dry year, providing low water reserves for plants. The temperatures were mild throughout the year, except for the daily oscillations felt in May and June. Flowering started earlier than usual in the Douro, and the even temperatures allowed a slow maturation until harvest.

## VINIFICATION | AGEING

The wines that compose this lot were aged in very old oak casks, giving it a beautiful golden colour and an extraordinary bouquet and freshness.

## TASTING

This Moscatel Colheita is a very elegant and intense wine of great complexity. It shows a golden colour and on the nose some notes of lavender, grape jam and spices, with a long-lasting finish of citrus fruits and mint.

## HOW TO SERVE

It's a fresh and aromatic wine that pairs well with appetizers or desserts of ice cream and fruit. Should be drunk at a temperature of between 8 and 10°C.

## TECHNICAL SPECIFICATIONS

VINTAGE  
2009

TYPE  
White

APPELLATION  
DOP Moscatel

GRAPE VARIETIES  
Moscatel Galego Branco

VINEYARDS  
Produced with grapes of the Moscatel Galego variety, from vineyards located 500m above the sea level, in the Alijó plateau.

OENOLOGY  
José Manuel Sousa Soares

HARVEST  
Hand-picked

ANALYTICAL CHARACTERIZATION  
Alcohol: 17% vol.  
Total Sugars: 120 g/l  
Total Acidity: 5,48 g/l (Tartaric Acid)  
pH: 3,54

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

REVISED IN  
2024



 @dalvawines

 @dalvawines