

DOURO

# Dalva Moscatel



## VINIFICATION | AGEING

The fermentation took place at low temperatures in stainless steel tanks, with the process halted by the addition of grape-derived spirits. The wine is produced from the Moscatel Galego Branco grape variety, sourced from various vintage lots, and aged in wood, acquiring character without losing its fresh and floral profile.

## TASTING

This is a very elegante and intense wine, of great complexity. On the nose one can sense the rosemary hints as well as notes of grape jam and spices. It has a beautiful golden colour, ending with notes of citron 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

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: 112 g/l  
Total Acidity: 4,4 g/l (Tartaric Acid)  
pH: 3,34

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

REVISED IN  
2024

