

DOURO

# Dalva Rosé 2023



## VITICULTURAL 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

The grapes were carefully selected at the winery, and the vinification occurred at low temperatures (16°C) to bring out the freshest fruity aromas.

## TASTING

Pale salmon hue. It presents a delicate fruity aroma with prominent notes of wild berries and hints of fresh citrus. On the palate, it reveals a lively acidity, finishing juicy, balanced and smooth.

## HOW TO SERVE

It's a light and aromatic wine, ideal as an aperitif, with starters, light meat or fish dishes. Should be served fresh, at a temperature between 10°C and 12°C.

## TECHNICAL SPECIFICATIONS

VINTAGE  
2023

TYPE  
Rosé

APPELLATION  
DOC Douro

GRAPE VARIETIES  
Tinta Roriz, Touriga Franca, Tinta Amarela.

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: 12% vol.  
Total Sugars: 1 g/l  
Total Acidity: 5,7 g/l (Tartaric Acid)  
pH: 3,36

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

REVISED IN  
2024

