DISTINCTIVE WINES
DALVA
EST. 1862

DOURO

Dalva Sparkling Brut White 2024

VITICULTURAL YEAR

A warm vintage year with average but irregular rainfall. A warm and rainy winter was followed by an equally warm spring. The growing cycle was long, with adequate soil moisture allowing for the normal growth and development of the vine. The summer was typically hot and dry, with the harvest period marked by a drop in temperatures in September and some rainfall recorded in October. A year with above-average production, with grapes in good phytosanitary condition and high quality potential.

VINIFICATION | AGEING

Upon arrival at the winery, the grapes are selected, cooled, destemmed, and then pressed in an inert environment. The must is subsequently cold-settled and fermented at 16°C. The second fermentation took place in a tank, also at 16°C.

TASTING

Pale yellow colour and a crystalline appearance. This sparkling wine shows a fine and persistent mousse, with a creamy and delicate texture. The nose is marked by vibrant citrus notes and subtle hints of white flowers. On the palate, it reveals fresh acidity, with fruit notes re-emerging on the finish.

HOW TO SERVE

A versatile and fresh wine to serve as an aperitif, or to pair with light dishes of white meat, fish and shellfish. Serve cool between 10ºC and 12ºC.



TECHNICAL SPECIFICATIONS

VINTAGE
2024

TYPE
White

DENOMINATION
IGP Duriense

GRAPE VARIETIES
60% Viosinho, 20% Malvasia Fina e 20% of other grape varieties such as Gouveio, Rabigato and Códega.

VINEYARDS
Grapes carefully selected and picked from the plateau of Alijó and Murça.

OENOLOGY
José Manuel Sousa Soares

HARVEST
Hand-picked

ANALYTICAL CHARACTERIZATION
Alcohol: 12% vol.
Total Sugars: 8 g/l
Total Acidity: 5,7 g/l (Tartaric Acid)
pH: 3,25

CELLARING
Store the bottle vertically, preferably protected from light, low and constant temperature.

REVISED IN
2025

@dalvawines
@dalvawines

GRANVINHOS, LDA. | VILA NOVA DE GAIA | PORTUGAL | T. +351 223 746 490 | GERAL@GRANVINHOS.PT | WWW.DALVAWINES.PT