DISTINCTIVE WINES
DALVA
EST. 1862

DOURO

Dalva Sparkling Brut 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

Upon arrival at the winery, the grapes were selected, de-stemmed, and gently pressed in an inert environment. The must underwent cold decantation and fermentation at low temperatures. The second fermentation took place in a tank at 16ºC using the Charmat method.

TASTING

It presents a pale pink hue, fine bubbles, and a delicate mousse. The aroma reveals hints of red fruits, with floral and fresh vegetal aromas in the background. On the palate, it has vibrant acidity and good mouthfeel.

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
2023

TYPE
Rosé

APPELATION
IGP Duriense

GRAPE VARIETIES
Tinta Barroca, Tinta Amarela.

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: 4,7 g/l
Total Acidity: 6,0 g/l (Tartaric Acid)
pH: 3,06

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

REVISED IN
2024

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