

PORTO

# Dalva Colheita Tawny 1967

## HARVEST YEAR

"An unusually cold year at the beginning of winter, with temperatures falling below 0°C. Late and limited flowering. Hot summer with some thunderstorms. Late harvest under good conditions. Some excellent wines emerged, sweet and fruity, were produced and declared by a small number of companies" (IVDP, 2023).

## VINIFICATION | AGEING

The fermentation process is halted at the ideal moment, following the traditional method of Port wine production, which involves stopping fermentation by adding brandy. This is followed by an extended period of aging in wood, adding complex aromas and flavors to these wines. They are vintage wines, reflecting the distinctive character of the year. Aging in casks continues until bottling, with the date indicated on the back label.

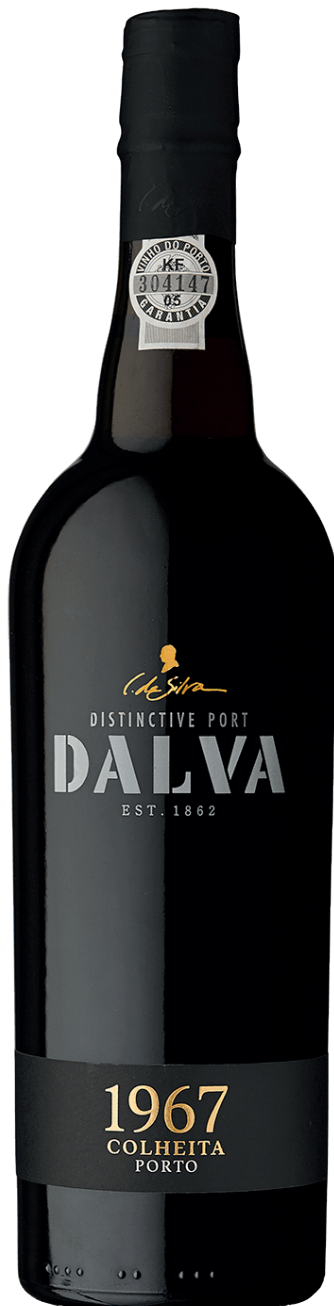
## TASTING

Brownish with greenish glints. It presents an unexpectedly rich aromatic profile, with prominent balsamic and curry notes, complemented by hints of candied orange. Admirably fresh on the palate for its age, unveiling complex wood aging nuances, particularly highlighting spices. An exuberant Colheita, with an intense and unique finish.

## HOW TO SERVE

Pairs well with a variety of desserts, especially those crafted with eggs or dried fruits. It can be enjoyed with medium-intensity cheeses or simply on its own at the end of a meal. Should be served at a temperature between 12°C and 16°C.

\*www.ivdp.pt



## TECHNICAL SPECIFICATIONS

VINTAGE  
1967

CATEGORY  
Colheita Tawny

DENOMINATION  
DOP Porto

### GRAPE VARIETIES

Produced from a blend of traditional red grape varieties from the Douro Region, such as Tinta Barroca, Tinto Cão, Touriga Nacional, Tinta Roriz and Touriga Franca.

### OENOLOGY

José Manuel Sousa Soares

### HARVEST

Hand picked

### ANALYSIS

Alcohol: 20% vol.  
Total Sugars: 143 g/l  
Total Acidity: 7,2 g/l (Tartaric Acid)  
pH: 3,30

### CELLARING

Should be kept upright, protected from direct light, at constant and low temperature.

### LAST REVISED

2024

