

PORTO

Dalva Colheita Tawny 1985

HARVEST YEAR

A year of excellent weather and quality throughout the Demarcated Douro Region. The winter was cold, with February and March being warmer. Spring rains were followed by a very hot June and a mild summer, ending with a harvest in perfect conditions. It resulted in fruity wines, rich in tannins.

VINIFICATION | AGEING

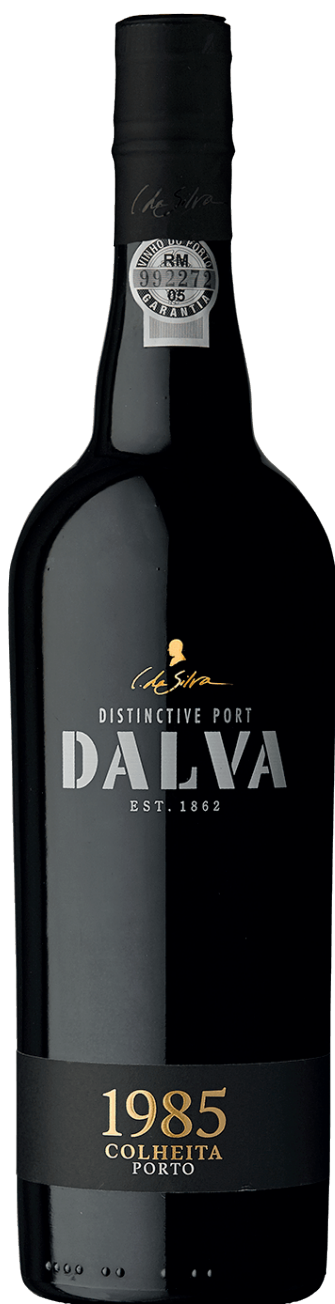
The fermentation process is halted at the ideal moment, following the traditional method of Port wine production, which involves stopping fermentation by adding brandy. This is followed by an extended period of aging in wood, adding complex aromas and flavors to these wines. They are vintage wines, reflecting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

TASTING

A rich nose, highly complex, offering a wide range of aromas, predominantly featuring evolved notes of roasting and caramel. The traditional "vinagrinho" is very present, in harmony with the vibrant acidity also felt on the palate. Dense and full-bodied, with spices and dried fruit on a long-lasting finish.

HOW TO SERVE

An exceptional wine, well-suited for pairing with a range of desserts, particularly those crafted with eggs or dried fruits. It can be enjoyed on its own, at the end of a meal. Should be served at a temperature between 12°C and 16°C.



TECHNICAL SPECIFICATIONS

VINTAGE
1985

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: 140 g/l
Total Acidity: 7,2 g/l (Tartaric Acid)
pH: 3,45

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

LAST REVISED
2024

