

PORTO

Dalva Colheita Tawny 2005 1,5 L

HARVEST YEAR

The water reserves in the soil were compromised due to the previous, extremely dry, year. Almost the entire growing cycle occurred with lack of water. This factor, combined with cold weather, slowed down the growing process, therefore it was possible to register less vigor and smaller berries. Despite these conditions, maturation occurred slowly, but in good conditions. The September rains allowed to restore some water to the soil, providing a balanced vintage.

VINIFICATION | AGEING

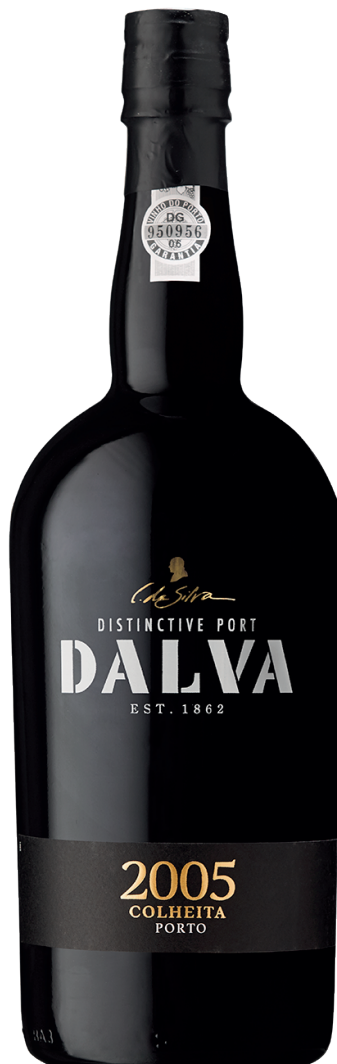
The fermentation process is halted at the ideal moment, following the traditional method of Port wine production, which involves stopping fermentation by adding brandy. This is followed by an extended period of aging in wood, adding complex aromas and flavors to these wines. They are vintage wines, reflecting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

TASTING

Burnished brownish hue. Nose dominated by aromas of dried fruits, with hints of caramel and spices. Lively and concentrated on the palate, with pronounced tannins. Long and intense finish on the palate.

HOW TO SERVE

It pairs perfectly with all types of desserts, especially those made with eggs, nuts, or coffee. Should be served at a temperature between 12°C and 16°C.



TECHNICAL SPECIFICATIONS

VINTAGE
2005

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: 114 g/l
Total Acidity: 4,3 g/l (Tartaric Acid)
pH: 3,48

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

LAST REVISED
2024



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