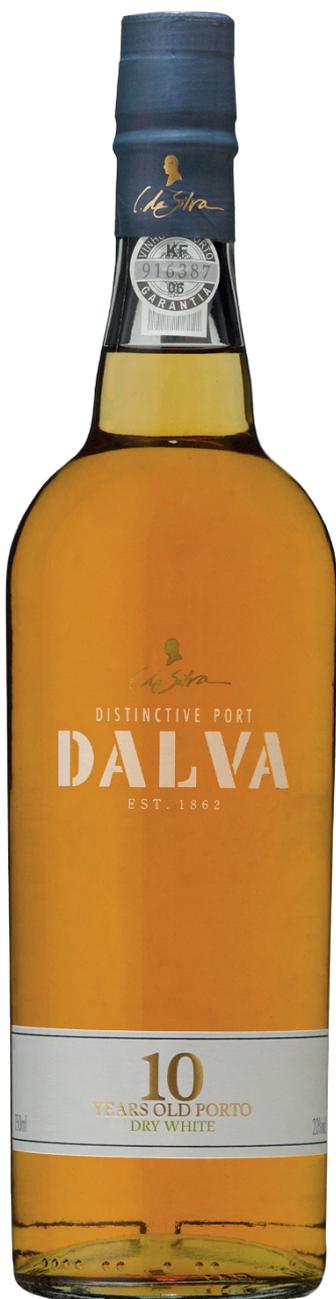


PORTO

Dalva Dry White 10 Years Old



VINIFICATION | AGEING

Based on the traditional Port vinification method, that consists of stopping fermentation by adding brandy, leaving the wine with approximately 50 grams of sugar. This 10-Year-Old Dry White Port is crafted from a blend of top-quality wines from different vintages and aged in wooden casks, imparting a golden hue. The final blend exhibits the characteristic profile of a 10-year-old Dry White Port.

TASTING

With its brilliant golden hue, this Dry White wine unveils a pronounced aroma of toasted walnuts and almonds, accented by subtle hints of mint, offering surprising liveliness. Soft and fresh on the palate, it surprises with an elegant finish and balanced sweetness.

HOW TO SERVE

An excellent accompaniment to medium intensity cheeses, savory "vol-au-vent", or desserts including ice creams and assorted pastries. Should be served at a temperature between 12°C and 14°C.

TECHNICAL SPECIFICATIONS

CATEGORY

Aged Dry White Port

DENOMINATION

DOP Porto

GRAPE VARIETIES

Produced with traditional white grape varieties from the Demarcated Douro Region, such as Malvasia Fina, Viosinho, Donzelinho and Gouveio.

OENOLOGY

José Manuel Sousa Soares

HARVEST

Hand picked

ANALYSIS

Alcohol: 20% vol.

Total Sugars: 64 g/l

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

pH: 3,34

CELLARING

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

LAST REVISED

2024



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