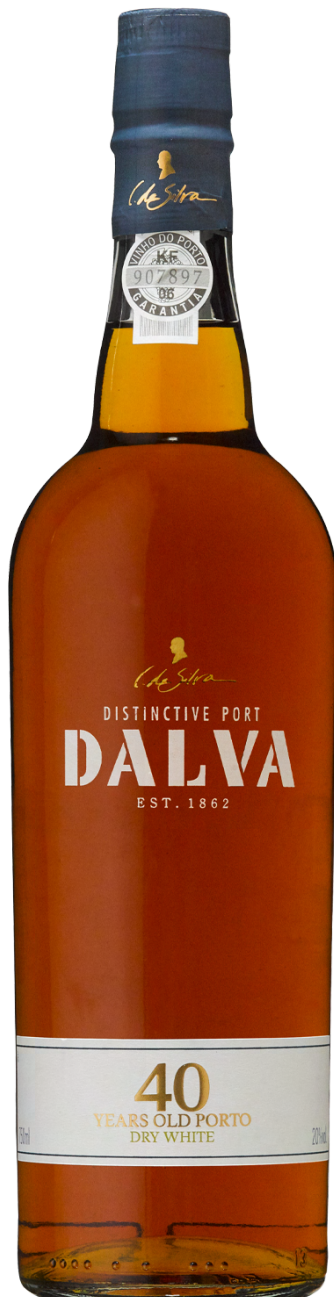


PORTO

Dalva Dry White 40 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 40-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 40-year-old Dry White Port.

TASTING

With a golden color and hints of brown, this 40-Year-Old Dry White Port is one of Dalva's most charismatic offerings, providing a unique and comprehensive experience. It boasts a complex aroma of dried fruits, with notes of citrus and tobacco leaves. The slightly dry profile on the palate imparts character and freshness, finishing long, with acidity adding a touch of spice on the finish.

HOW TO SERVE

A Port to be enjoyed on its own or paired with desserts such as nut tarts or coffee. 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: 62 g/l

Total Acidity: 5,7 g/l (Tartaric Acid)

pH: 3,29

CELLARING

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

LAST REVISED

2024



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