

## PORTO

# Dalva Colheita Dry White 1968

## Ltd. Edition

A dry white Port from the special 1968 harvest, sourced from a single cask, No. 156, where it has matured over the years. A wine of exceptional quality, released in a limited quantity of 750 hand-numbered bottles.

### HARVEST YEAR

1968 was a good year for the vineyard, although it was characterized by heavy rainfall just before the harvest, significantly reducing the concentration of the musts. Despite the difficulties faced towards the end of the year, many Ports show a remarkable finesse, especially the ones allowed to age and grow deep.

### VINIFICATION | AGEING

This Port wine originates from a batch of 1968 vintage Dry White Port wine. Over the years, its aging process has been carefully monitored, with a selection made of the barrels that have shown the most favorable evolution. Cask number 156, due to its organoleptic qualities, was chosen for having already achieved an exceptional profile. The bottling year is indicated on the back label of the bottle.

### TASTING

This Port is surprisingly rich and full of balsamic nuances, showcasing aromas of crystallized orange peel and iodine. On the palate, the dryness and acidity exceed expectations and are enhanced by a silky, enveloping texture. An unforgettable tasting experience, extending into truffle notes.

### HOW TO SERVE

A unique wine that can be enjoyed on its own or paired with "foie gras", seafood such as grilled shrimp or scallops. It pairs perfectly with less sweet desserts, such as cottage cheese with pumpkin jam. Should be served at a temperature between 12°C and 14°C.



### TECHNICAL SPECIFICATIONS

VINTAGE  
1968

CATEGORY  
Dry White Colheita

DENOMINATION  
DOP Porto

GRAPE VARIETIES  
Produced from white grapes picked from old vineyards close to Régua.

OENOLOGY  
José Manuel Sousa Soares

HARVEST  
Hand picked

ANALYSIS  
Alcohol: 20% vol.  
Total Sugars: 60 g/l  
Total Acidity: 4,9 g/l (Tartaric Acid)  
pH: 3,42

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

LAST REVISED  
2024

