

PORTO

Dalva Dry White

VINIFICATION | AGEING

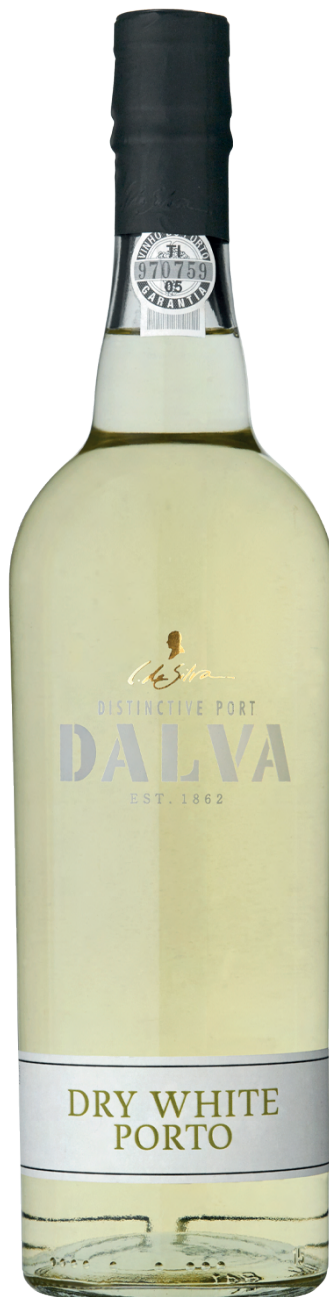
Based on the traditional Port vinification method, where the grape must fermentation is stopped by the addition of brandy. This Dry White results from the blend of different young white ports. The lower sugar content is due to a longer fermentation process until the brandy is added. The result is a Port with a youthful, fresh, light, and fruity profile.

TASTING

Bright straw-yellow color. Rich and enveloping bouquet, showcasing delicate citrus aromas with a subtle hint of dried fruits. Concentrated on the palate, with fresh lemon notes. A Port wine revealing excellent balance between acidity, sugar, and alcohol.

HOW TO SERVE

Excellent when served chilled as an aperitif or as a cocktail with tonic water, lemon, and ice. Pairs well with fresh fruit. Should be served at a temperature between 10°C and 12°C.



TECHNICAL SPECIFICATIONS

CATEGORY
Dry White

DENOMINATION
DOP Porto

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

OENOLOGY
José Manuel Sousa Soares

HARVEST
Hand picked

ANALYSIS
Alcohol: 19% vol.
Total Sugars: 62 g/l
Total Acidity: 3,9 g/l (Tartaric Acid)
pH: 3,47

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

LAST REVISED
2024



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