

PORTO

Dalva Late Bottled Vintage 2017

HARVEST YEAR

2017 was a very dry year, with maturations taking place with very little water to support the plants. It was one of the earliest harvests recorded in Douro, that produced very rich and concentrated musts with a tendency towards higher alcoholic levels. In spite of the low yields registered throughout the region due to the drought, the wines of 2017 show a great quality potential.

VINIFICATION | AGEING

At the winery, the grapes were carefully selected and destemmed. The subsequent maceration was intense during the first 48 hours to extract all of the best components from the grape skins. This was followed by fermentation at a controlled temperature, ultimately halted by the addition of wine brandy. Originating from a single vintage, this Late Bottled Vintage was bottled in the sixth year after harvest.

TASTING

Deep ruby color, with distinct red highlights. On the nose, ripe black fruit aromas stand out, elegantly combined with hints of cocoa. On the palate, it reveals soft tannins, excellent structure, providing a long and persistent finish.

HOW TO SERVE

Ideal for pairing with a wide variety of cheeses, chocolate-based desserts, or more robustly seasoned meat dishes. Should be served at a temperature between 16°C and 18°C.



TECHNICAL SPECIFICATIONS

VINTAGE
2017

CATEGORY
Late Bottled Vintage

DENOMINATION
DOP Porto

GRAPE VARIETIES
Produced with traditional red grape varieties from the Demarcated Douro Region, such as Touriga Nacional, Touriga Franca and Sousão.

OENOLOGY
José Manuel Sousa Soares

HARVEST
Hand picked

ANALYSIS
Alcohol: 20% vol.
Total Sugars: 108 g/l
Total Acidity: 4,3 g/l (Tartaric Acid)
pH: 3,57

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

LAST REVISED
2024



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