

PORTO

Dalva Late Bottled Vintage 2019

HARVEST YEAR

It can be considered a dry year in the Douro. The winter and the spring were dry, with high rainfall during the month of April, and occasionally during harvest. Even though the vineyards showed the need for water to ensure maturation, the mild temperatures during summer, contributed to progressive maturation. As a result, the harvest provided musts with an excellent balance between sugar and acidity, very interesting from a phenolic aspect.

VINIFICATION | AGEING

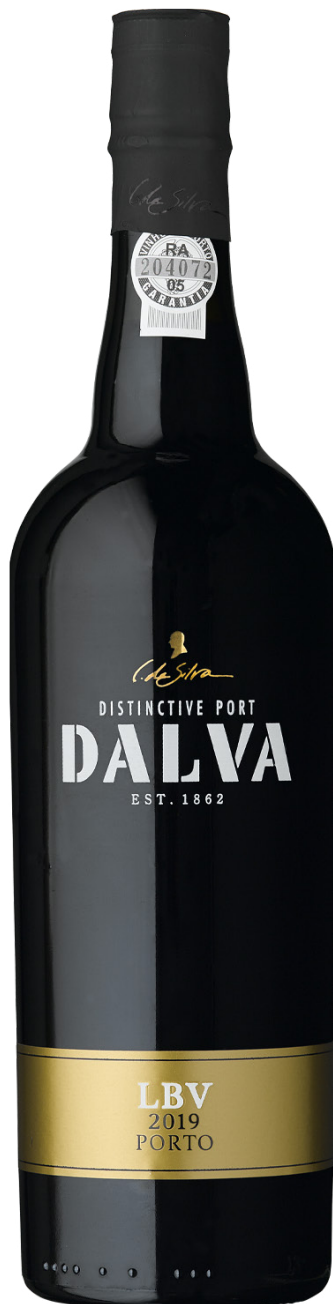
At the winery, the grapes were carefully selected and destemmed. The subsequent maceration was intense during the first 48 hours to extract all of the best components from the grape skins. This was followed by fermentation at a controlled temperature, ultimately halted by the addition of wine brandy.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

TASTING

Deep ruby color. The aroma is marked by ripe fruit, combined with fresh minty notes. Very elegant on the palate, with round tannins and a fruity character reemerging during the tasting. It finishes persistent and vibrant.

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
2019

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: 97 g/l
Total Acidity: 4,3 g/l (Tartaric Acid)
pH: 3,68

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

LAST REVISED
2024



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