DISTINCTIVE WINES
DALVA
EST. 1862

PORTO

Dalva Late Bottled Vintage 2021

HARVEST YEAR

Considered a normal, dry year with reasonable yield in the Douro. Rainfall during winter, as well as in April and June, compensated for the particularly dry months of March and May, allowing for normal vine development without water being a limiting factor.
The long, cool harvest resulted in equally fresh, high quality musts.

VINIFICATION | AGEING

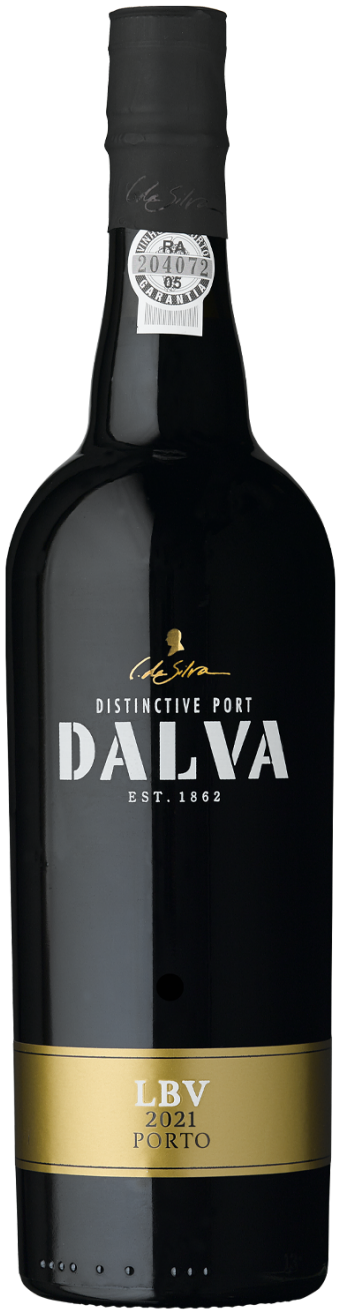
At the winery, the grapes were carefully selected and destemmed. The subsequent maceration was intense during the first 48 hours to extract all of the best components from the grape skins. This was followed by fermentation at a controlled temperature, ultimately halted by the addition of wine brandy.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

TASTING

A vivid ruby colour. On the nose, intense aromas of ripe fruit in jam form stand out, with balsamic notes. On the palate, it is silky and elegant, with plenty of fruit and a vibrant freshness that lends it balance and liveliness. The finish is harmonious, fresh and persistent.

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 16ºC and 18ºC.



TECHNICAL SPECIFICATIONS

VINTAGE
2021

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: 94 g/l
Total Acidity: 4,5 g/l (Tartaric Acid)
pH: 3,66

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

LAST REVISED
2026

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