

PORTO

# Dalva Rosé



## VINIFICATION | AGEING

Based on the traditional Port vinification method, that consists of stopping fermentation by adding brandy and of blending different wines. The short contact between the must and the grape skins gives it the rose colour one can see in the bottle. This Port displays a pink hue, with a fresh, fruity and elegant profile.

## TASTING

With an opulent nose dominated by aromas of strawberry, raspberry, and watermelon, this Port exhibits a smooth texture, conveying a relaxed and fresh expression on the palate, with the fruit re-emerging, offering a balanced finish.

## HOW TO SERVE

A versatile wine that can be served as an aperitif or paired with various desserts, particularly fresh fruit. Should be served at a temperature between 8°C and 10°C.

## TECHNICAL SPECIFICATIONS

**CATEGORY**  
Rosé

**DENOMINATION**  
DOP Porto

**GRAPE VARIETIES**  
Produced with traditional red grape varieties from the Demarcated Douro Region, such as Tinta Barroca, Tinto Cão, Touriga Nacional, Tinta Roriz and Touriga Franca.

**OENOLOGY**  
José Manuel Sousa Soares

**HARVEST**  
Hand picked

**ANALYSIS**  
Alcohol: 19% vol.  
Total Sugars: 105 g/l  
Total Acidity: 4,0 g/l (Tartaric Acid)  
pH: 3,53

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

**LAST REVISED**  
2024



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