

PORTO

Dalva Ruby Reserve Pure

Port wine celebrating environmental sustainability, respecting soil health and local biodiversity. A biodynamic wine, from grape cultivation to the vinification process.

VINIFICATION | AGEING

Based on the traditional Port vinification method, that consists of stopping fermentation by adding brandy and of blending different wines. As it is an organic wine, fermentation is stopped by the addition of organic grape-based spirits. Produced from a selection of premium wines, aged to prevent oxidation, these wines exhibit an expressive structure and concentration of fruit and color in tasting.

TASTING

Deep ruby color. Expressive aroma of red and dark fruit compote, with a slight fresh vegetal touch. Balanced and well-structured on the palate, with smooth tannins, finishing very elegantly.

HOW TO SERVE

Can be enjoyed on its own or paired with wild berry cheesecake or medium-intensity creamy cheeses. Should be served at a temperature between 16°C and 18°C.



TECHNICAL SPECIFICATIONS

CATEGORY
Ruby Reserve

DENOMINATION
DOP Porto

GRAPE VARIETIES
Produced with traditional red grape varieties from the Demarcated Douro Region, sourced from an organically farmed vineyard located in the Upper Douro, at an altitude of approximately 400m.

OENOLOGY
José Manuel Sousa Soares

HARVEST
Hand picked

ANALYSIS
Alcohol: 19% vol.
Total Sugars: 88 g/l
Total Acidity: 3,8 g/l (Tartaric Acid)
pH: 3,73

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

LAST REVISED
2024



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