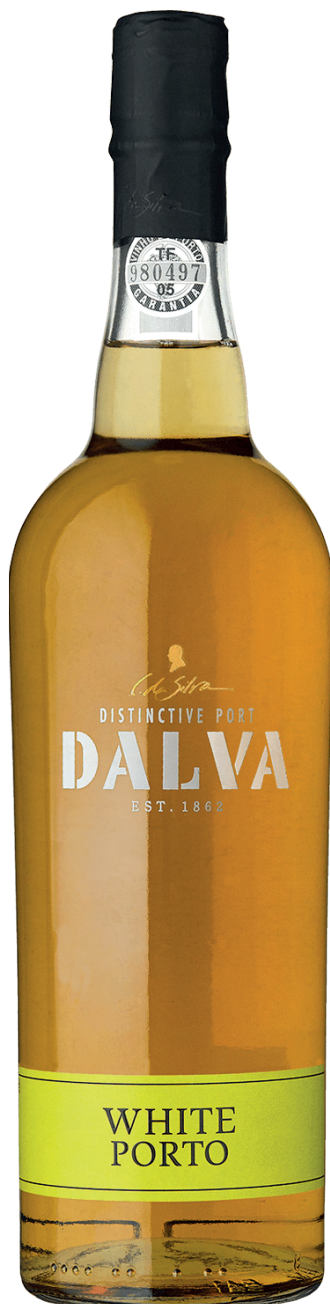


PORTO

Dalva White



VINIFICATION | AGEING

Based on the traditional Port vinification method, that consists of stopping fermentation by adding brandy and of blending different wines. This White Port results from the blend of different wines, aged for different periods of time. Produced by blending various wines, it reveals a youthful, fresh, floral, and delicate character.

TASTING

With a delicate pale yellow color, this young Port exhibits a perfumed nose dominated by fresh and floral aromas. Delicate on the palate, hints of fruit emerge, extending into a fruity and soft 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 12°C and 16°C.

TECHNICAL SPECIFICATIONS

CATEGORY
White

DENOMINATION
DOP Porto

GRAPE VARIETIES
Produced with traditional white grape varieties from the Demarcated Douro Region, such as Malvasia Fina, Viosinho, Donzelinho and Gouveio.

OENOLOGY
José Manuel Sousa Soares

HARVEST
Hand picked

ANALYSIS
Alcohol: 19% vol.
Total Sugars: 103 g/l
Total Acidity: 3,9 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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