

DOURO

# Dalva Metamorfose White 2019

Metamorphosis means change, transformation in the development process. A phenomenon that requires time and patience. This is what we observe in the butterfly, in the human being, and also in wine.

## HARVEST YEAR

It can be considered a dry year in the Douro Region. 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

After manual selection of the grapes, total destemming and settling followed. The must was fermented and aged for 8 months in used 300-liter Hungarian oak barrels.

## TASTING

A nose of remarkable freshness and presence of citrus, with some stone fruit and a touch of white flowers. On the palate, it reveals expressive acidity and minerality, offering an engaging tasting experience with a long finish.

## SERVING

Pairs perfectly with medium-intensity cheeses, shellfish, fatty fish, or white meats. Should be served at a temperature between 12°C and 14°C.



## TECHNICAL SPECIFICATIONS

YEAR  
2019

CATEGORY  
White

DENOMINATION  
DOC Douro

GRAPE VARIETIES  
Traditional white grapes from the Demarcated Douro Region.

VITICULTURE  
Centennial vineyard located in Sabrosa, with bush pruning.

OENOLOGY  
José Manuel Sousa Soares

HARVEST  
Manual

ANALYSIS  
Alcohol: 12% vol.  
Total Sugars: <0,6 g/l  
Total Acidity: 6,3 g/l (Tartaric Acid)  
pH: 3,20

CELLARING  
Bottle should be kept horizontal, protected from direct light, at constant and low temperature.

DOCUMENT REVISED  
2025



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