

PORTO

Dalva 50 Years Very Old White

VINIFICATION | AGEING

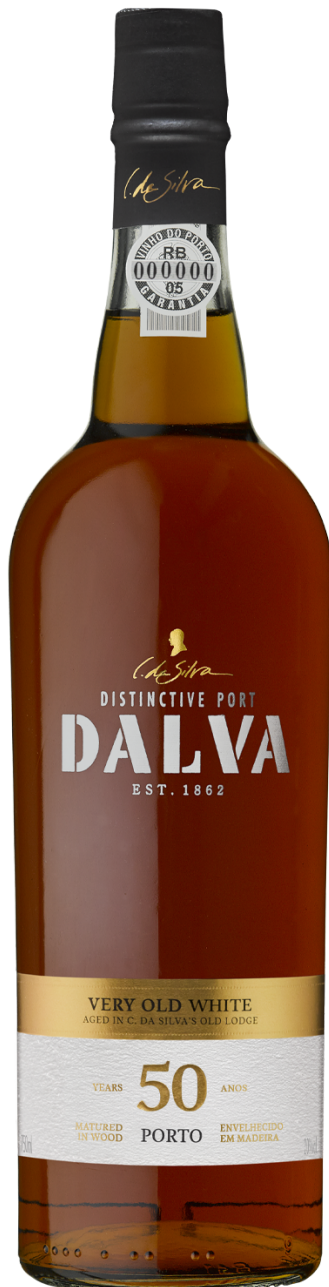
The fermentation process is stopped at the ideal moment, following the traditional method of producing Port wine, which involves halting fermentation by adding grape-based brandy. This 50-Year-Old White Port comes from batches of different superior quality wines, aged in wooden casks for varying periods. The result is a golden-colored wine with spicy aromas, exhibiting a tasting profile characteristic of a 50-year-old wine.

TASTING

Dalva Porto 50 Years Old is a reflection of the historical heritage of the C. da Silva house. The richness of very old wines, combined with generations of expertise, has resulted in a Port of remarkable complexity and refinement. Deep golden in colour, the nose reveals notes of candied citrus peel, curry, dried herbs, toasted almond, and a delicate touch of iodine. On the palate, toffee-like flavours reappear, layered with a spicy, peppery character. Its pleasant sweetness is perfectly balanced by vibrant acidity, leading to a long, unctuous finish where spices and dried fruits take centre stage.

HOW TO SERVE

A well-rounded Port, perfect to be enjoyed on its own. Best served at a temperature between 12°C and 14°C.



TECHNICAL SPECIFICATIONS

CATEGORY

White with Age Indication

DENOMINATION

DOP Porto

GRAPE VARIETIES

Produced from traditional white grape varieties of the Douro Demarcated Region.

OENOLOGY

José Manuel Sousa Soares

HARVEST

Manual

ANALYTICAL CHARACTERIZATION

Alcohol: 20% vol.

Total Sugars: 104 g/l

Total Acidity: 5,0 g/l (Tartaric Acid)

pH: 3,48

CELLARING

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

REVISED IN

2025

