

DOURO

Dalva Aguardente Vínica Velhíssima



It is well known C. da Silva's long tradition in the production and ageing of high quality Aguardente, now retaken with this Aguardente Vínica Velhíssima. Carefully matured in 550 litre Port Wine casks, for more than 30 years in our cellars in Vila Nova de Gaia. It presents a concentrated aroma, with a complex and persistent taste.

TASTING

The extended wood aging has bestowed upon it a dark golden color with greenish hues. It boasts a complex aroma of dried fruits, spices, and roasting. Concentrated on the palate, with a velvety texture and remarkable persistence.

HOW TO SERVE

Serve in a brandy snifter at room temperature, never exceeding 20°C. Traditionally served as a digestive, it serves as a perfect complement to coffee enjoyed post-meal.

TECHNICAL SPECIFICATIONS

CATEGORY

Aguardente Vínica

DENOMINATION

Douro, Portugal

OENOLOGY

José Manuel Sousa Soares

ANALYSIS

Alcohol: 38% vol.

CELLARING

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

LAST REVISED

2024

