

DOURO

Dalva Colheita White 2024

HARVEST YEAR

A warm harvest year with average but irregular rainfall. A mild, rainy winter was followed by a similarly warm spring. The growing cycle was long, supported by sufficient soil moisture that allowed for normal vine growth and development. The typically hot, dry summer was followed by a harvest period marked by cooler temperatures in September and some rainfall in October. A year of above-average yields, with grapes in excellent phytosanitary condition and high quality potential.

VINIFICATION | AGEING

The grapes were carefully selected upon arrival at the winery, and fermentation took place at low temperatures (16°C) to enhance the fresh, floral fermentation aromas.

TASTING

It presents a pale color and a captivating aromatic profile, marked by attractive citrus and orange blossom notes. On the palate, it is fresh and well-balanced, with well-integrated acidity and a persistent, harmonious finish.

SERVING

A light and aromatic wine, ideal as an aperitif, to accompany starters, as well as light meat and fish dishes. Serve chilled, between 10° and 12°C.



TECHNICAL SPECIFICATIONS

YEAR
2024

CATEGORY
White

DENOMINATION
DOC Douro

GRAPE VARIETIES
Viosinho, Malvasia Fina, Códaga.

VITICULTURE
Produced with white grape varieties grown on the slopes of the Corgo and Tinhela rivers.

OENOLOGY
José Manuel Sousa Soares

HARVEST
Hand-picked

ANALYSIS
Alcohol: 12,5%
Total Sugars: <0,6 g/l
Total Acidity: 5,18 g/l (Tartaric Acid)
pH: 3,39

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

DOCUMENT REVISED
2025



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