

DOURO

Dalva Grand Reserve Red 2016

VITICULTURAL YEAR

The hot and rainy winter of 2015 was succeeded by a cold and rainy spring in 2016, which created significant downy mildew pressures. The summer arrived hot and dry, with a more severe impact on exposed plots but yielding excellent results in higher altitude vineyards and late-ripening grape varieties.

VINIFICATION | AGEING

The grapes underwent meticulous selection upon arrival at the winery and were fermented in temperature controlled stainless steel lagares. Following fermentation, the wine matured in 500-liter French oak barrels for 18 months.

TASTING

Displaying an intense ruby hue, this wine presents itself with remarkable personality, showcasing spicy notes and subtle hints of mint, while fruit undertones gracefully linger. The palate is harmonious, characterized by natural acidity and well-integrated, velvety tannins. Exhibiting elegance, it culminates in a persistent finish.

HOW TO SERVE

A highly gastronomic wine that pairs well with a wide variety of cheeses, red meat dishes, whether roasted or grilled. It should be served between 16°C and 18°C.



TECHNICAL SPECIFICATIONS

VINTAGE
2016

TYPE
Red

DENOMINATION
DOC Douro

GRAPE VARIETIES
Touriga Franca, Touriga Nacional.

VINEYARDS
Produced from selected vineyards from the slopes of the Douro (Ervedosa), Pinhão and Varosa rivers.

OENOLOGY
José Manuel Sousa Soares

HARVEST
Hand-picked

ANALYTICAL CHARACTERIZATION
Alcohol: 14% vol.
Total Sugars: <0,6 g/l
Total Acidity: 5,3 g/l (Tartaric Acid)
pH: 3,55

CELLARING
Store the bottle horizontally, avoiding direct light, at a low and constant temperature.

REVISED IN
2024



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