

DOURO

# Dalva Late Harvest 2015

## VITICULTURAL YEAR

The cold and unexpectedly dry winter was followed by a warm and rainless spring and summer. The severe water stress and high temperatures in June and July speeded maturations to a faster pace, that was later moderated by the September rains.

## VINIFICATION | AGEING

This wine is a result of the concentration given to the berries by the Noble Rot fungus, during the months of October and November. The grapes were hand-picked and noble rot selected in mid-November. They were directly pressed using vertical manual presses. Partially fermented at a controlled temperature following symbolic decanting. Part of the batch was fermented in 300-litre used casks.

## TASTING

This wine shows a bright golden straw color. In the nose, the intense aroma of citrus jam stands out, combined with stone fruits, such as apricot, with a light hint of spices. It presents a concentrated fruity character, elegantly combined with expressive acidity and sweetness, revealing a rich and long finish.

## HOW TO SERVE

It should be consumed at a temperature between 50 °F and 53.6 °F (10 °C and 12 °C) with entrées like foie-gras, cream cheese, or dried fruit. It may also be served with almond desserts or even lemon pie.



## TECHNICAL SPECIFICATIONS

VINTAGE  
2015

TYPE  
Late Harvest

DENOMINATION  
DOC Douro

GRAPE VARIETIES  
Boal

VINEYARDS  
These grapes came from a vineyard that is approximately 15 years old in the Alijó Plateau, near the town, on schist soil, mainly facing east, on gentle slopes with double cordon trellis.

OENOLOGY  
José Manuel Sousa Soares


HARVEST  
Hand-picked


ANALYTICAL CHARACTERIZATION  
Alcohol: 12% vol.  
Total Sugars: 98 g/l  
Total Acidity: 7,40 g/l (Tartaric Acid)  
pH: 3,33

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

REVISED IN  
2024



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