

DOURO

Dalva Reserve White 2023

VITICULTURAL YEAR

Considered an atypical year, mainly due to the rainy and warm winter, as well as the equally warm yet dry spring. Normal precipitation throughout the year ensured sufficient water in the soil, allowing for favorable growth. Despite a delay in budburst across the region, harvest began earlier than usual, during what was classified as a normal and hot summer. Disease impact on production quality remained low, even for mildew, which only had isolated occurrences. Overall, it was a balanced year with good acidity levels and quality production.

VINIFICATION | AGEING

Fermentation and ageing took place over ten months in 300-litre Hungarian and French oak barrels, at low temperatures to preserve the wine's aromatic freshness and complexity.

TASTING

Pale straw-yellow in colour, this wine reveals floral and citrus aromas, with subtle hints of pear and quince. On the palate, it shows complexity and balance, with well-integrated oak notes. Fresh and smooth, it offers a rounded and persistent finish.

HOW TO SERVE

Pairs perfectly with medium-intensity cheeses, seafood, rich fish dishes, or white meats. Best served at a temperature between 10°C and 12°C.



TECHNICAL SPECIFICATIONS

VINTAGE
2023

TYPE
White

APPELLATION
DOC Douro

GRAPE VARIETIES
Viosinho, Malvasia Fina, C3dega, Rabigato.

VINEYARDS
Crafted from carefully selected old vines grown on the slopes of the Corgo and Tinhela rivers.

OENOLOGY
Jos3 Manuel Sousa Soares

HARVEST
Manual

ANALYTICAL CHARACTERIZATION
Alcohol: 13,5 % vol.
Total Sugars: 1 g/l
Total Acidity: 5,1 g/l (Tartaric Acid)
pH: 3,46

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

REVISED IN
2025

