

PORTO

Dalva Colheita Tawny 1934 Ltd. Edition

Tawny Port wine from a single special harvest, with a limited edition of 700 numbered bottles.

HARVEST YEAR

Very unstable year, with dry winter, rainy spring, and therefore, with late blooming and ripening. It was generally a hot summer, with few and occasional rain in September. The harvest started late (at the beginning of October), although under ideal conditions. The wines from this atypical year, showed unequaled quality, with a ripe fruit profile.

VINIFICATION | AGEING

The fermentation process is halted at the ideal moment, following the traditional method of Port wine production, which involves stopping fermentation by adding brandy. This is followed by an extended period of aging in wood, adding complex aromas and flavors to these wines. They are vintage wines, reflecting the distinctive character of the year. Aging in casks continues until bottling, with the date indicated on the back label.

TASTING

The tasting experience of this Colheita is opulent, multi-layered, a genuine embodiment of history and excellence. Its brilliant and deep amber hue, tinged with greenish reflections, speaks to the prolonged aging process characteristic of this Port. The complex nose is characterized by predominant notes of aged wood, toasted caramel, accompanied by the typical touch of acidity. Subtle undertones of tobacco and spices, notably curry, emerge in the background. A wine that expresses youth and liveliness, given its freshness, integrated with the complexity and intensity of a rare wine.

HOW TO SERVE

A refined wine, offering a unique experience on its own. Nevertheless, it harmonizes perfectly with a variety of desserts based on eggs, caramel, or dried fruits, as well as with medium-intensity cheeses. Should be served at a temperature between 12°C and 16°C.



TECHNICAL SPECIFICATIONS

VINTAGE
1934

CATEGORY
Colheita Tawny

DENOMINATION
DOP Porto

GRAPE VARIETIES
Produced from a blend of traditional red grape varieties from the Douro Region, such as Tinta Barroca, Tinto Cão, Touriga Nacional, Tinta Roriz and Touriga Franca.

OENOLOGY
José Manuel Sousa Soares


HARVEST
Hand picked


ANALYSIS
Alcohol: 20% vol.
Total Sugars: 136 g/l
Total Acidity: 6,5 g/l (Tartaric Acid)
pH: 3,94

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

LAST REVISED
2024



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