

PORTO

Dalva Colheita Tawny 1950 Ltd. Edition

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

HARVEST YEAR

Considered a mild viticultural year, with cold nights and moderate daytime temperatures. Although ideal, these weather conditions, combined with the cool summer, led to a late harvest. The result was wines with good concentration and delicacy.

VINIFICATION | AGEING

The fermentation process is interrupted at the ideal moment, according to the traditional method of Port Wine production, which includes stopping fermentation through the addition of grape origin brandy. This is followed by prolonged aging in wood, which gives these wines complex aromas and flavors. These are wines from a single harvest, reflecting the unique character of that year. Aging in casks continues until bottling, with the date indicated on the back label.

TASTING

This Colheita, with over half a century of complexity and elegance, reveals an attractive amber color. The nose is marked by the presence of dried fruits, with subtle notes of coffee and toffee. Sweet vanilla appears on the nose and carries through to the palate. A rich and honeyed wine on the palate, extremely well-balanced, with remarkable volume and intensity.

HOW TO SERVE

A refined wine, which in itself provides a unique experience, harmoniously combining with dried fruits, egg-based desserts, or spices, such as the traditional "Bolo-Rei". Should be served at a temperature between 12°C and 16°C.



TECHNICAL SPECIFICATIONS

VINTAGE
1950

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: 121 g/l
Total Acidity: 5,5 g/l (Tartaric Acid)
pH: 3,77

CELLARING

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

LAST REVISED

2024

