

PORTO

Dalva Colheita Tawny 1968

HARVEST YEAR

1968 was a good year for the vineyards, but it was marked by intense rain just before the harvest, resulting in a notable decrease in must concentration. Despite being a challenging year in the end, many Ports exhibit remarkable quality, especially those that were able to age and develop depth and complexity.

VINIFICATION | AGEING

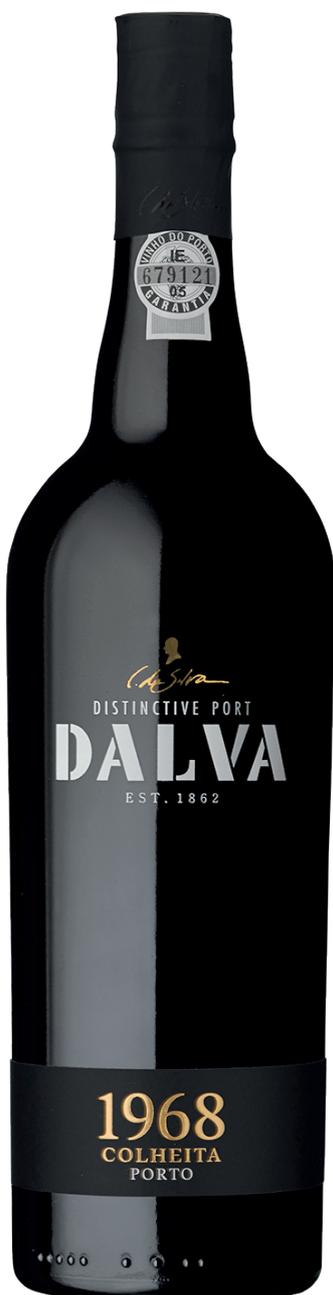
The fermentation process is halted at the ideal moment, following the traditional method of Port wine production, which involves stopping fermentation by adding brandy. This is followed by an extended period of aging in wood, adding complex aromas and flavors to these wines. They are vintage wines, reflecting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

TASTING

Bright amber color. Deep aroma of dried fruits, with nuances of toasted caramel and spicy notes. On the palate, it emerges creamy, balanced, fresh, finishing silky, with spices reappearing elegantly in the end.

HOW TO SERVE

It pairs well with a variety of desserts, especially those made with eggs or dried fruits. It can be appreciated with medium-intensity cheeses or simply on its own, at the end of a meal. Should be served at a temperature between 12°C and 16°C.



TECHNICAL SPECIFICATIONS

VINTAGE
1968

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: 142 g/l
Total Acidity: 7,2 g/l (Tartaric Acid)
pH: 3,30

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

LAST REVISED
2024



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