

PORTO

Dalva Colheita Tawny 1982

HARVEST YEAR

1982 was a very dry year. The winter was cold, but the weather conditions were perfect during the flowering period, followed a very hot summer. These high temperatures were responsible for an early harvest with lower yields, but the grapes were of exceptional quality.

VINIFICATION | AGEING

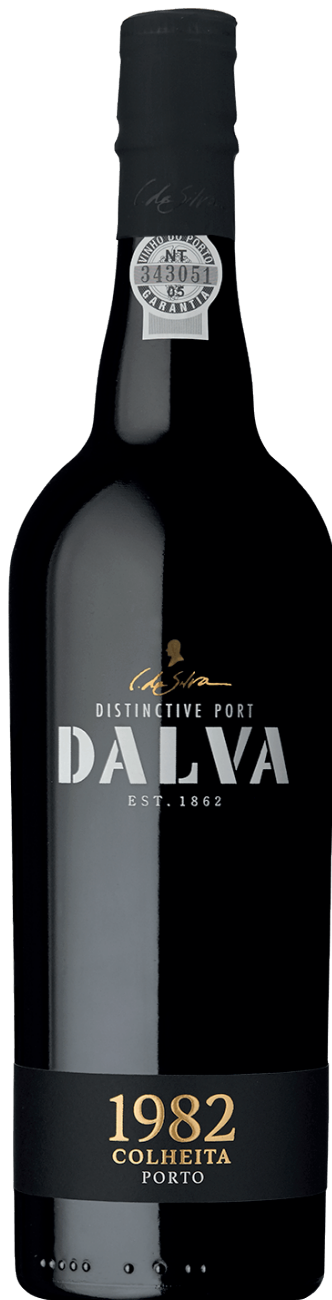
The fermentation process is halted at the ideal moment, following the traditional method of Port wine production, which involves stopping fermentation by adding brandy. This is followed by an extended period of aging in wood, adding complex aromas and flavors to these wines. They are vintage wines, reflecting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

TASTING

This Colheita Tawny displays a deep golden hue, showcasing its complexity and richness. Its aroma is very fresh, reminiscent of dried tangerine zest with hints of spices. Surprisingly fresh and complex on the palate, with an intense and long finish.

HOW TO SERVE

Pairs harmoniously with a range of desserts, especially those crafted with eggs or dried fruits. It can be enjoyed on its own, at the end of a meal. Should be served at a temperature between 12°C and 16°C.



TECHNICAL SPECIFICATIONS

VINTAGE
1982

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: 132 g/l
Total Acidity: 6,1 g/l (Tartaric Acid)
pH: 3,41

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

LAST REVISED
2024



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