

PORTO

Dalva Colheita Tawny 1991

HARVEST YEAR

This year was marked by a hot and dry Summer, with only a few light sprinkles at the beginning of September. The harvest took place under ideal conditions. It was an excellent vintage, harmonious and rich.

VINIFICATION | AGEING

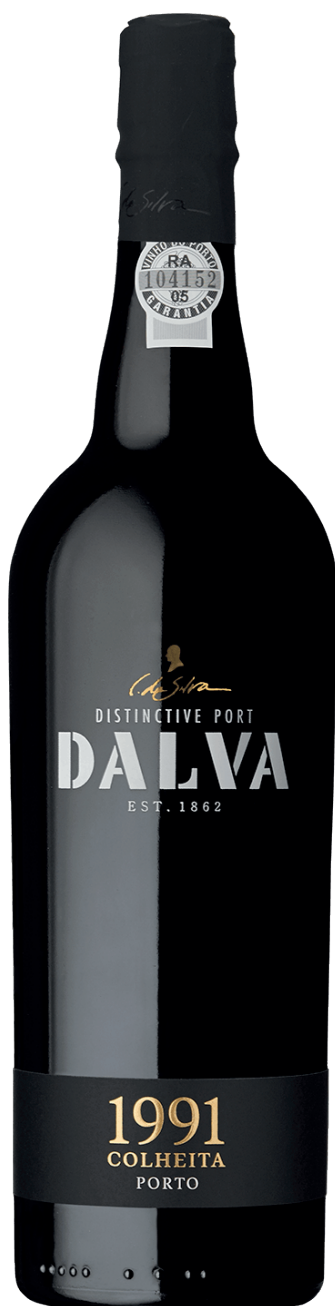
The fermentation process is halted at the ideal moment, following the traditional method of Port wine production, which involves stopping fermentation by adding brandy. This is followed by an extended period of aging in wood, adding complex aromas and flavors to these wines. They are vintage wines, reflecting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

TASTING

A wine of full expression, displaying characteristic aromas of aged wines, notably "vinagrinho" and sultanas. The presence of caramelized almonds on the nose is echoed on the palate, complemented by a remarkable citrus freshness. Extremely delicate, with a persistent finish and nuanced spiciness.

HOW TO SERVE

Particularly enjoyable when paired with almond tart, puddings, or simply as a dessert wine. Should be served at a temperature between 12°C and 16°C.



TECHNICAL SPECIFICATIONS

VINTAGE
1991

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: 130 g/l
Total Acidity: 6,1 g/l (Tartaric Acid)
pH: 3,44

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

LAST REVISED
2024

