

PORTO

Dalva Colheita Tawny 1992

HARVEST YEAR

The first showers came in June, with a few days of very intense rain later in the end of August. This panorama, together with the fresh nights of September, allowed a good unfold of grape maturations. The weather conditions during harvest, in September, were favorable, with just a small and unexpected rainfall until its end.

VINIFICATION | AGEING

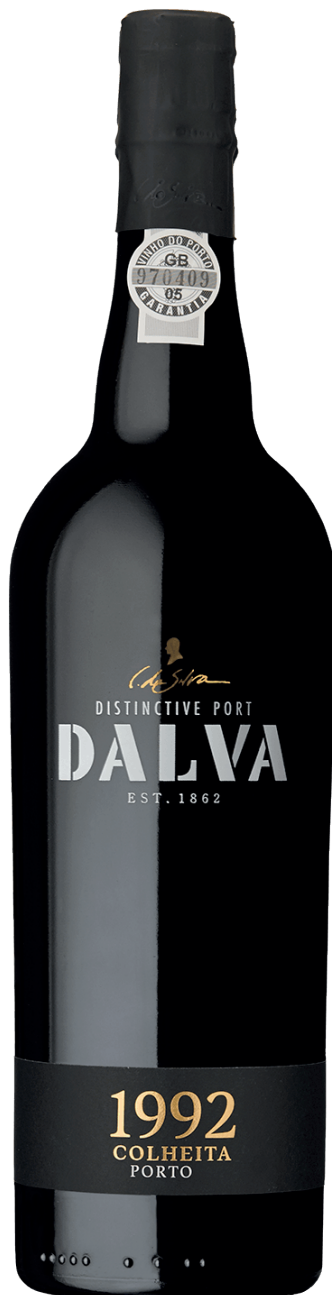
The fermentation process is halted at the ideal moment, following the traditional method of Port wine production, which involves stopping fermentation by adding brandy. This is followed by an extended period of aging in wood, adding complex aromas and flavors to these wines. They are vintage wines, reflecting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

TASTING

Intense amber color with greenish hues. Aromas of dried fruits, especially walnut, caramelized nuances, and balsamic undertones. Intense attack on the palate, revealing itself as round and enveloping. It finishes long, with marzipan notes on the finish.

HOW TO SERVE

Especially pleasing when paired with almond tart, puddings, or enjoyed on its own as a digestif after a meal. Should be served at a temperature between 12°C and 16°C.



TECHNICAL SPECIFICATIONS

VINTAGE
1992

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: 123 g/l
Total Acidity: 6,0 g/l (Tartaric Acid)
pH: 3,35

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

LAST REVISED
2024

