

PORTO

Dalva Colheita Tawny 1994

HARVEST YEAR

1994 was an extraordinary year of Port, making it a Classic Vintage Year. The weather was kind to the growers through the cycle, ending with the ideal conditions for harvest and grapes that were very close to perfection. Resulting in musts rich in sugar, color and aroma.

VINIFICATION | AGEING

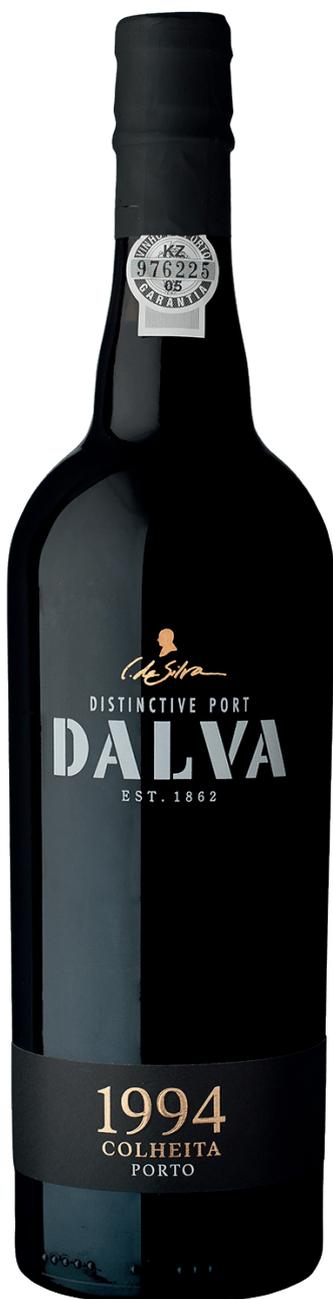
The fermentation process is halted at the ideal moment, following the traditional method of Port wine production, which involves stopping fermentation by adding brandy. This is followed by an extended period of aging in wood, adding complex aromas and flavors to these wines. They are vintage wines, reflecting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

TASTING

A delicate Colheita, revealing a remarkable complexity on the nose, with aromas ranging from dried figs to apricots and subtle honey. The palate begins with a silky texture, rising up in intensity and fruit, in the middle of the tasting to the end, with a great freshness pervading the whole experience, from the start.

HOW TO SERVE

Pairs well with egg-based desserts and dried fruits. Perfect to accompany fruit tarts, especially apple and pear. Should be served at a temperature between 12°C and 16°C.



TECHNICAL SPECIFICATIONS

VINTAGE
1994

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: 112 g/l
Total Acidity: 5,0 g/l (Tartaric Acid)
pH: 3,34

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

LAST REVISED
2024

