

PORTO

# Dalva Colheita Tawny 1995

## HARVEST YEAR

The winter of 1994 was marked by strong precipitations and temperatures higher than expected. The weather was hardly cold. February was dry and spring started unusually warm. The low temperatures only arrived in the end of April, with severe damage due to frosting in the higher parcels. Flowering conditions in May were nearly perfect. A year of wines with great concentration and intensity.

## VINIFICATION | AGEING

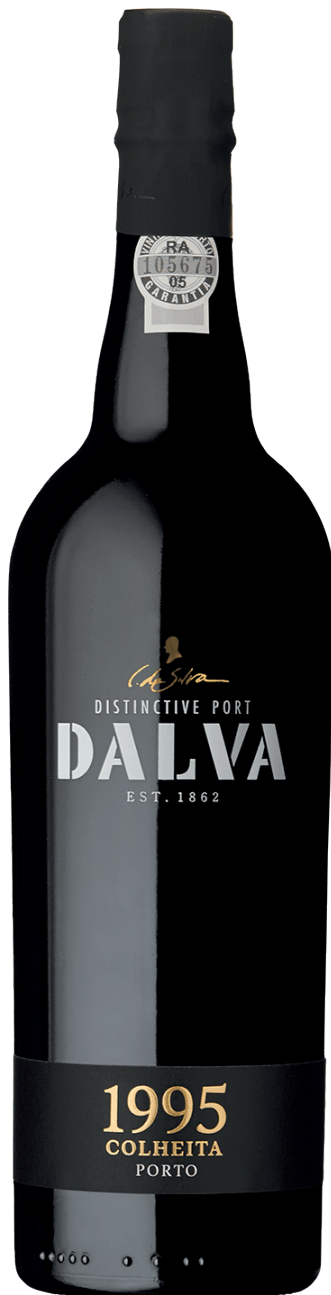
The fermentation process is halted at the ideal moment, following the traditional method of Port wine production, which involves stopping fermentation by adding brandy. This is followed by an extended period of aging in wood, adding complex aromas and flavors to these wines. They are vintage wines, reflecting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

## TASTING

It presents an exuberant nose with toasted and citrus notes, reminiscent of orange. More discreetly, hints of coffee and tea emerge. On the palate, it reveals surprising acidity, lively, enveloped in crystallized fruit, caramelized orange peel, finishing full and complex.

## HOW TO SERVE

It pairs perfectly with desserts featuring dried fruits, egg-based sweets, or medium-intensity cheeses. Should be served at a temperature between 12°C and 16°C.



## TECHNICAL SPECIFICATIONS

VINTAGE  
1995

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: 143 g/l  
Total Acidity: 6,5 g/l (Tartaric Acid)  
pH: 3,44

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

LAST REVISED  
2024

