

PORTO

# Dalva Colheita Tawny 1997

## HARVEST YEAR

Atypical year, with a dry Winter, an unusual warm month February and a cold and rainy Spring. The following Summer was warm, dry and long, promising extremely tannic wines, some of excellent quality.

## VINIFICATION | AGEING

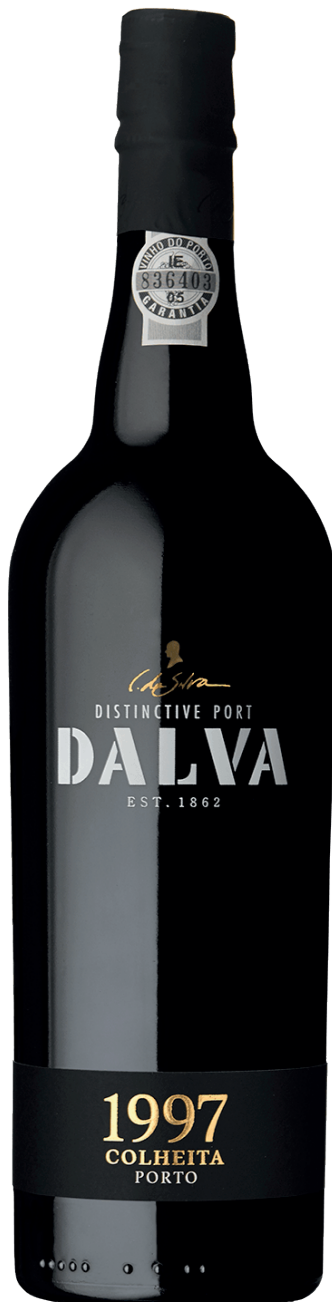
The fermentation process is halted at the ideal moment, following the traditional method of Port wine production, which involves stopping fermentation by adding brandy. This is followed by an extended period of aging in wood, adding complex aromas and flavors to these wines. They are vintage wines, reflecting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

## TASTING

The aroma is characterized by dried fruit (figs) and crystallized, with cherry and orange peel notes standing out. On the palate, it presents with unexpectedly lively acidity, complemented by hints of caramel and molasses, leading to a complex and balanced finish.

## HOW TO SERVE

It pairs perfectly with egg-based desserts, such as "crème brûlée", nut-based desserts, or coffee. It also accompanies medium-intensity cheeses. Should be served at a temperature between 12°C and 16°C.



## TECHNICAL SPECIFICATIONS

VINTAGE  
1997

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: 116 g/l  
Total Acidity: 5,8 g/l (Tartaric Acid)  
pH: 3,31

### CELLARING

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

### LAST REVISED

2024



@dalvawines



@dalvawines