

PORTO

Dalva Colheita Tawny 1999

HARVEST YEAR

The harvest of 1999 gathered exceptional conditions for Port. The Summer in the Douro was hot, favoring the maturation process. Higher parcels had long and balanced maturations, with freshness and elegance. On the other side, lower parcels achieved higher berry concentration levels. This resulted in complex blends with great ageing potential.

VINIFICATION | AGEING

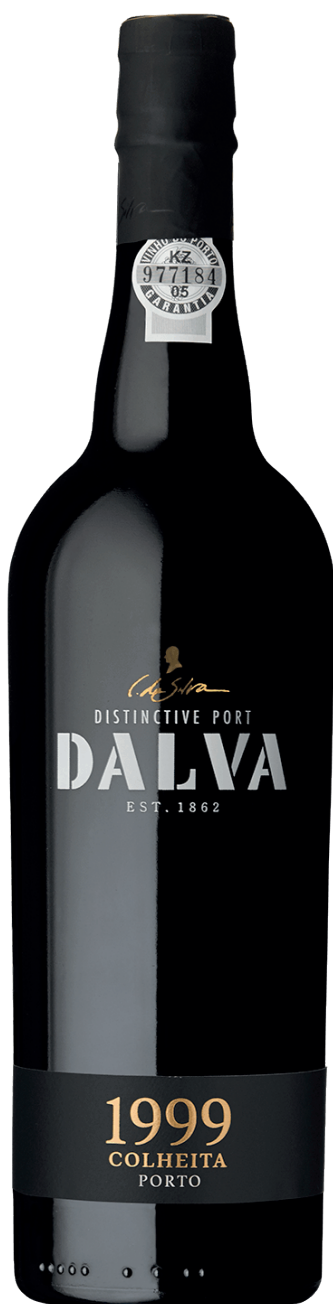
The fermentation process is halted at the ideal moment, following the traditional method of Port wine production, which involves stopping fermentation by adding brandy. This is followed by an extended period of aging in wood, adding complex aromas and flavors to these wines. They are vintage wines, reflecting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

TASTING

With a golden-brown color and reddish reflections, it presents a nose marked by complex aromas of dried fruits combined with wood and a hint of ripe fruit. Extremely delicate and velvety on the palate, with balanced acidity, providing a long finish.

HOW TO SERVE

Pairs perfectly with egg-based desserts such as "crème brûlée" or medium-intensity cheeses. Should be served at a temperature between 12°C and 16°C.



TECHNICAL SPECIFICATIONS

VINTAGE
1999

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

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

LAST REVISED
2024

