

PORTO

Dalva Colheita Tawny 2000

HARVEST YEAR

The winter of 1999 was dry and ended with unexpected high temperatures in February and March. April and May brought along the rain, that recurred between June and August, restoring the reserves needed for the plants. The maturation process was slow, which largely benefited the final quality of the grapes. Harvest was around 2 weeks late, with temperatures reaching 40°C, boosting concentration.

VINIFICATION | AGEING

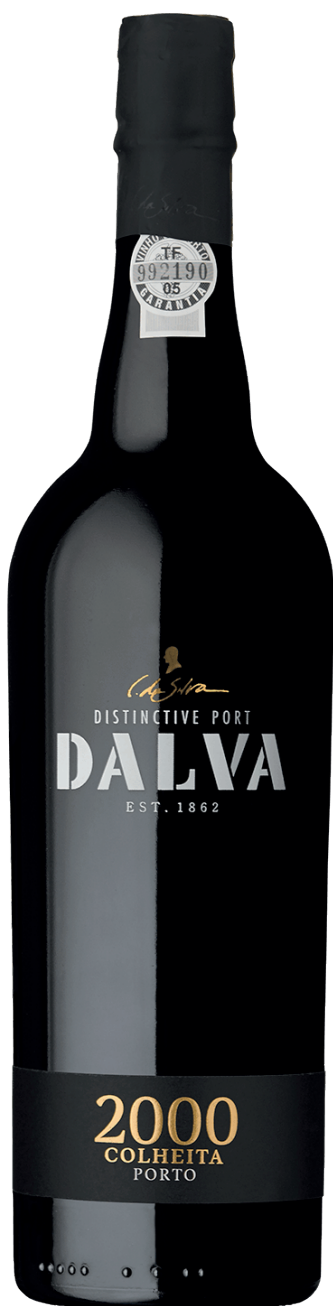
The fermentation process is halted at the ideal moment, following the traditional method of Port wine production, which involves stopping fermentation by adding brandy. This is followed by an extended period of aging in wood, adding complex aromas and flavors to these wines. They are vintage wines, reflecting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

TASTING

Intense aroma of ripe fruit in compote, with hints of vanilla and nuts. It is lively and concentrated on the palate, with an attractive complexity that lingers through the finish.

HOW TO SERVE

It perfectly pairs with all kinds of desserts, especially those made with eggs, nuts, or coffee. Should be served at a temperature between 12°C and 16°C.



TECHNICAL SPECIFICATIONS

VINTAGE
2000

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: 118 g/l
Total Acidity: 5,6 g/l (Tartaric Acid)
pH: 3,38

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

LAST REVISED
2024

