

PORTO

Dalva Colheita Tawny 2001

Commemorative Edition

This Dalva Colheita 2001 Port celebrates the 20th anniversary of the inscription of the Alto Douro Wine Region on the UNESCO World Heritage List as a living cultural landscape. A special wine dating back precisely to the year which the Douro region was honored with this recognition.

HARVEST YEAR

The viticultural year 2000/2001 had an extremely rainy winter. In general, all over the region there was high rainfall between December and March, complemented by mild temperatures. From June forward, the cycle went hot and dry, however, with temperatures below average. The harvest took place under good conditions, with occasional rain only at the end of September, with the grapes arriving at the cellar in good quality and ripening conditions. The musts demonstrated structure and elegance.

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

Deep and bright amber color. This wine expresses complexity on the nose, as result of the aging process and evolution in wood. It appears with hints of spices and toasted caramel, waxy balsamic notes, with a slightly menthol touch. Creamy and rich on the palate, it reveals an impressive freshness and balance.

HOW TO SERVE

An intense wine that can be enjoyed on its own, paired with medium-intensity cheeses, rich egg-based desserts, or assorted sweets with dried fruits and spices. Should be served at a temperature between 12°C and 16°C.



TECHNICAL SPECIFICATIONS

VINTAGE
2001

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: 128 g/l
Total Acidity: 6,2 g/l (Tartaric Acid)
pH: 3,40


CELLARING


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

LAST REVISED

2024



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