

PORTO

# Dalva Colheita Tawny 2004

## HARVEST YEAR

2004 was generally a warm and dry year. But although the winter and Spring had little rain, the precipitation was greater than normal in August, threatening us with potentially unfavorable sanitary conditions in the vineyards. Fortunately, the situation changed thanks to the very warm and dry harvest, from the middle of September until the end of October.

## VINIFICATION | AGEING

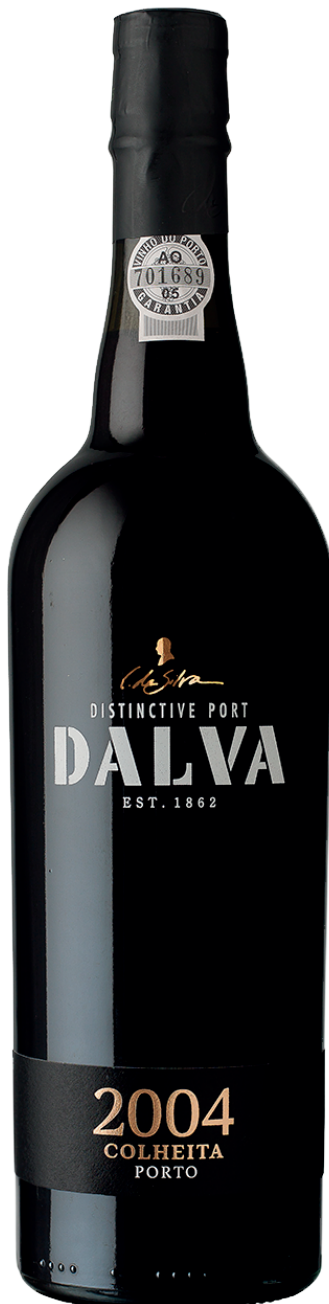
The fermentation process is halted at the ideal moment, following the traditional method of Port wine production, which involves stopping fermentation by adding brandy. This is followed by an extended period of aging in wood, adding complex aromas and flavors to these wines. They are vintage wines, reflecting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

## TASTING

With an enveloping aroma, it reveals notes of fruit jam, vanilla, and dried fruits. On the palate, it presents a balance between freshness and the complexity of wood evolution. It finishes elegantly, with a magnificent mouthfeel.

## HOW TO SERVE

This wine pairs perfectly with desserts featuring dried fruits, crème brûlée, or medium-intensity cheeses. Should be served at a temperature between 12°C and 16°C.



## TECHNICAL SPECIFICATIONS

VINTAGE  
2004

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: 3,44

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

LAST REVISED  
2024

