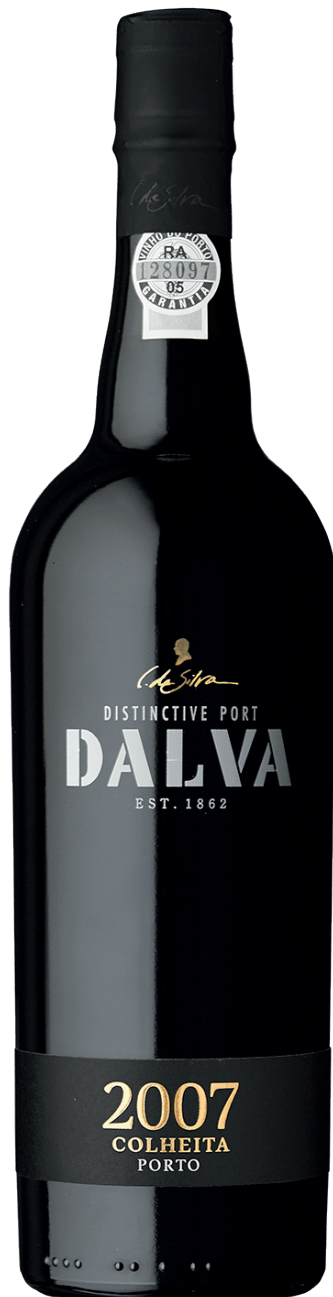


PORTO

Dalva Colheita Tawny 2007



HARVEST YEAR

2007 was a year with particularly rainy winter and spring. Between May and August, the temperatures were below the average, but the dryness and heat of September allowed the grapes to mature more evenly.

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

Delicate aroma, with hints of candied orange, marmalade, and a touch of caramel. On the palate, its velvety texture perfectly combines with lively acidity, revealing a long finish of dried fruits.

HOW TO SERVE

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

TECHNICAL SPECIFICATIONS

VINTAGE
2007

CATEGORY
Colheita Tawny

DENOMINATION
DOP Porto

GRAPE VARIETIES
Produced from a blend of traditional red grape varieties from the Douro Region, such as Touriga Nacional, Touriga Franca, Tinta Roriz and Tinta Barroca.

OENOLOGY
José Manuel Sousa Soares

HARVEST
Hand picked

ANALYSIS
Alcohol: 20% vol.
Total Sugars: 121 g/l
Total Acidity: 5,1 g/l (Tartaric Acid)
pH: 3,49

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

LAST REVISED
2024

