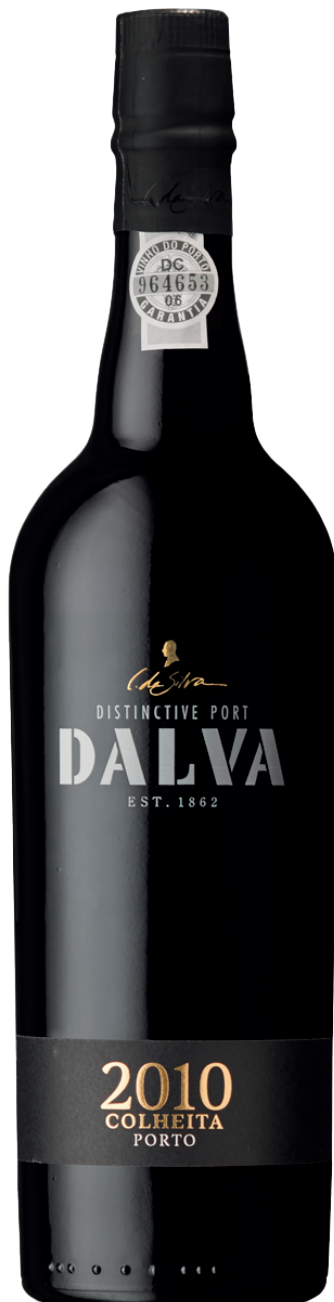


PORTO

Dalva Colheita Tawny 2010



HARVEST YEAR

A rainy winter that lasted into spring. The dry and hot summer accelerated the maturation process, resulting in quality, elegant and fruity wines.

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 harmonizes perfectly with lively acidity, revealing a lingering finish of dried fruits.

HOW TO SERVE

Perfectly pairs with desserts featuring egg custard or dried fruits, such as almond tart, or simply to be enjoyed on its own. Should be served at a temperature between 12°C and 16°C.

TECHNICAL SPECIFICATIONS

VINTAGE
2010

CATEGORY
Colheita Tawny

DENOMINATION
DOP Porto

GRAPE VARIETIES
Produced with traditional red grape varieties from the Demarcated 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: 96 g/l
Total Acidity: 4,4 g/l (Tartaric Acid)
pH: 3,51

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

LAST REVISED
2024

