

PORTO

Dalva Colheita Tawny 2011

HARVEST YEAR

In 2011, the grape maturations were remarkable. It was an early harvest, especially in the vineyards close to the river, where the phenolics, sugars and aromatic compounds matured around two weeks before usual. One of the best years in living memory in the Douro, which resulted in musts with high sugar contents combined with excellent acidity.

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

Ruby-brick in color with orange hues, this Colheita exhibits a complex aroma of caramelized dried fruits, hints of spices, with a special emphasis on vanilla. On the palate, molasses stands out, balanced with lively acidity, velvety texture, culminating in an intense and long finish.

HOW TO SERVE

Perfectly pairs with desserts featuring egg-based sweets or dried fruits, such as almond tart, or simply for savoring on its own. Should be served at a temperature between 12°C and 16°C.



TECHNICAL SPECIFICATIONS

VINTAGE
2011

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: 101 g/l
Total Acidity: 4,5 g/l (Tartaric Acid)
pH: 3,54

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

LAST REVISED
2024



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