

PORTO

Dalva Colheita Tawny 2015

HARVEST YEAR

The cold and unusually dry winter was followed by a warm and rainless spring and summer. The severe water stress and high temperatures felt in June and July, accelerated the maturation, although, later, moderated by the September rains.

VINIFICATION | AGEING

The fermentation process is halted at the ideal moment, following the traditional method of Port wine production, which involves stopping fermentation through the addition of grape spirit. This is followed by extended ageing in wooden casks, which imparts complex aromas and flavours to the wine. These are single-harvest wines, expressing the unique character of the vintage. Ageing continues in cask until bottling, with the bottling year indicated on the back label

TASTING

Brick-red in colour with orange highlights. On the nose, it reveals sweet notes of walnuts and caramelised almonds, combined with candied fruit and a touch of fine spices. Smooth and silky on the palate, it offers a creamy mouthfeel balanced by a fresh acidity. Harmonious and well-structured, with a long and firm finish.

HOW TO SERVE

Pairs perfectly with egg-based desserts or dried fruit, such as almond tart, or simply to be enjoyed on its own. Best served at a temperature between 12°C and 16°C.



TECHNICAL SPECIFICATIONS

YEAR
2015

TYPE
Single Harvest Tawny

DENOMINATION
DOP Porto

GRAPE VARIETIES
Produced from traditional red grape varieties of the Douro Demarcated Region, including Tinta Barroca, Tinto Cão, Touriga Nacional, Tinta Roriz, and Touriga Franca.

OENOLOGY
José Manuel Sousa Soares


HARVEST
Manual


ANALYTICAL CHARACTERIZATION
Alcohol: 20% vol.
Total Sugars: 100 g/l
Total Acidity: 4,2 g/l (Tartaric Acid)
pH: 3,58

CELLARING
Store the bottle vertically, preferably protected from light, low and constant temperature.

REVISED IN
2025



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