

## PORTO

# Dalva Colheita White 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

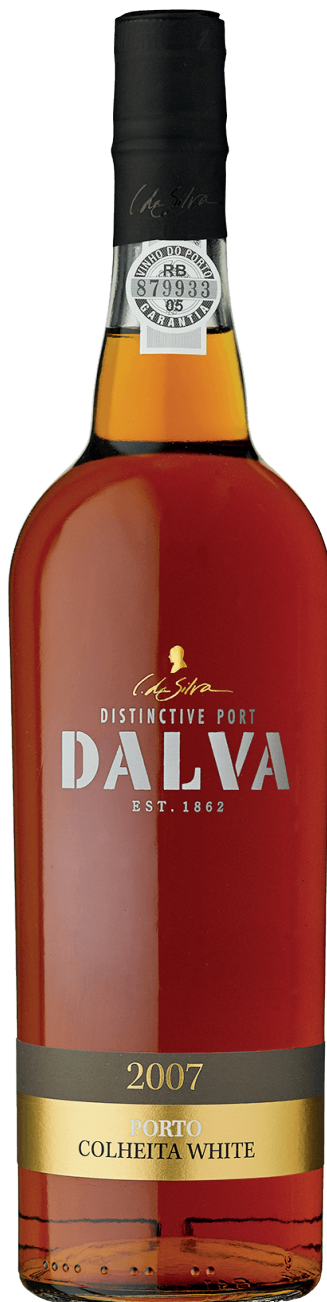
After destemming, the grapes are crushed and pressed. Fermentation happens after decantation, with no contact with the grape skins. The fermentation process is stopped at the perfect time, following the traditional method of making Port wine, which includes stopping fermentation by adding brandy. Then, the wine ages for a long time in wooden barrels, giving it complex aromas and flavors. These are wines from a single harvest, showing the unique character of the year. Aging in barrels continues until bottling, with the date shown on the back label.

### TASTING

With a golden color, it emerges surprisingly rich, with aromas of stone fruit and hints of caramel. The palate finishes with balanced intensity and lively vivacity.

### HOW TO SERVE

Excellent as an aperitif, pairs well with "foie gras" or seafood "vol-au-vents". Should be served at a temperature between 12°C and 14°C to reveal its full elegance.



### TECHNICAL SPECIFICATIONS

VINTAGE  
2007

CATEGORY  
Colheita White

DENOMINATION  
DOP Porto

GRAPE VARIETIES  
Produced from Old Vines in the Régua Region, predominantly in a field blend with Viosinho, Gouveio, Rabigato and Malvasia Fina.

OENOLOGY  
José Manuel Sousa Soares

HARVEST  
Hand picked

ANALYSIS  
Alcohol: 20% vol.  
Total Sugars: 116 g/l  
Total Acidity: 4,2 g/l (Tartaric Acid)  
pH: 3,41

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

LAST REVISED  
2024



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