

PORTO

Dalva Colheita White 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

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-orange hue, it presents a sophisticated aroma, featuring elegantly combined notes of honey, vanilla, stone fruit, and tangerine. On the palate, there's a pronounced presence of molasses, enveloped in spices and apricot. The finish is balanced, intense, and exhibits excellent acidity.

HOW TO SERVE

Ideal as an aperitif, pairs well with "foie gras", and desserts such as "crème brûlée", apple tart, or almond tart. Should be served at a temperature between 12°C and 14°C to reveal its full elegance.



TECHNICAL SPECIFICATIONS

VINTAGE
2011

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: 114 g/l
Total Acidity: 4,4 g/l (Tartaric Acid)
pH: 3,50

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

LAST REVISED
2024

