

PORTO

Dalva Colheita White 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

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

On the nose, it stands out for its aromatic complexity, with notes of ripe apricot, orange blossom, and subtle hints of sweet spices. The palate is intense and enveloping, revealing fresh citrus fruit tones with nuances of molasses. The finish is balanced and elegant.

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

YEAR
2015

CATEGORY
Single Harvest 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
Manual

ANALYTICAL CHARACTERIZATION
Alcohol: 20% vol.
Total Sugars: 116 g/l
Total Acidity: 3,9 g/l (Tartaric Acid)
pH: 3,49

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

REVISED IN
2025

