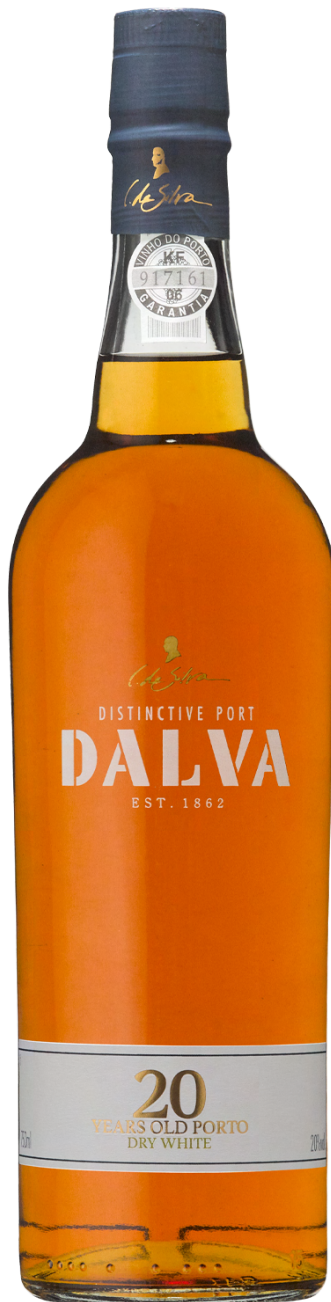


PORTO

Dalva Dry White 20 Years Old



VINIFICATION | AGEING

Based on the traditional Port vinification method, that consists of stopping fermentation by adding brandy, leaving the wine with approximately 50 grams of sugar. This 20-Year-Old Dry White Port is crafted from a blend of top-quality wines from different vintages and aged in wooden casks, imparting a golden hue. The final blend exhibits the characteristic profile of a 20-year-old Dry White Port.

TASTING

Displays a complex and enveloping profile, characterized by pronounced aromas of dried fruits, accented by touches of spices and candied orange peel. On the palate, it exhibits richness and persistence, with a fresh onset transitioning to a mouth-coating finish highlighted by spicy nuances, concluding with a robust character.

HOW TO SERVE

Perfect for pairing with smoked fish, medium intensity cheeses, or as a standalone option for a refreshing finale to your meal. Should be served at a temperature between 12°C and 14°C.

TECHNICAL SPECIFICATIONS

CATEGORY

Aged Dry White Port

DENOMINATION

DOP Porto

GRAPE VARIETIES

Produced with traditional white grape varieties from the Demarcated Douro Region, such as Malvasia Fina, Viosinho, Donzelinho and Gouveio.

OENOLOGY

José Manuel Sousa Soares

HARVEST

Hand picked

ANALYSIS

Alcohol: 20% vol.

Total Sugars: 61 g/l

Total Acidity: 4,6 g/l (Tartaric Acid)

pH: 3,33

CELLARING

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

LAST REVISED

2024



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