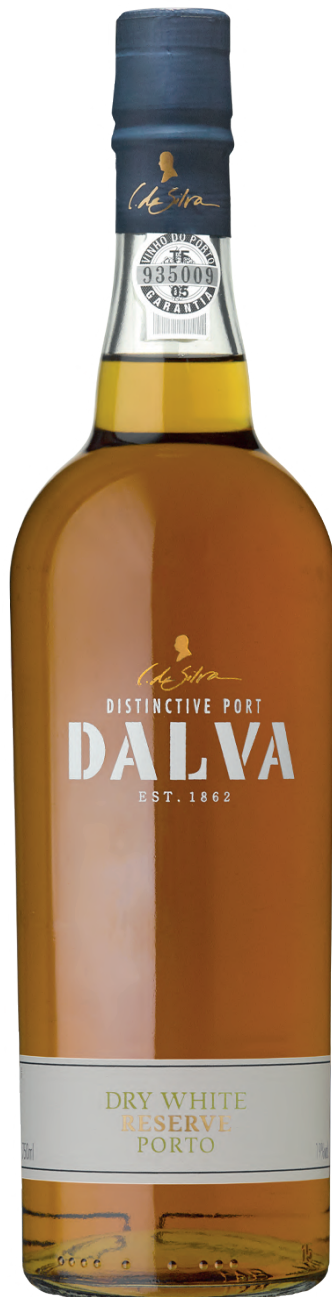


PORTO

Dalva Dry White Reserve



VINIFICATION | AGEING

Based on the traditional Port vinification method, that consists of stopping fermentation by adding brandy at a specific time, reducing the final sugar content when comparing to regular Port. This Dry White results from a selective blend of different wines, aged in wooden casks for variable periods. The result is a complex wine, with a tasting profile resembling that of a 7-year-old wine.

TASTING

With a straw-yellow color, this Dry White exhibits a delightful aroma of toasted almonds, with citrus nuances of orange peel and a slight floral note. The lower sugar content asserts itself on the palate, providing a complex tasting experience, characterized by a fresh and elegant finish.

HOW TO SERVE

Perfect pairing for toasted almonds, seafood "vol-au-vent", vegetarian quiches, and fruits. Should be served at a temperature between 12°C and 14°C.

TECHNICAL SPECIFICATIONS

CATEGORY

Dry White Reserve

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: 19% vol.

Total Sugars: 64 g/l

Total Acidity: 4,5 g/l (Tartaric Acid)

pH: 3,31

CELLARING

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

LAST REVISED

2024



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