

PORTO

Dalva Colheita Golden White 1963

The Golden White editions are exclusive and limited, sourced from white Ports of a single special harvest, the finest of its decade, aged over 25 years.

HARVEST YEAR

"A typical winter and a cold, rainy spring, but with favorable conditions during flowering. The summer was hot and dry, with only light rain just before harvest. During the harvest (late September), the weather was perfect, with very warm days and cool nights." (IVDP, 2023)

VINIFICATION | AGEING

Based on the traditional Port vinification method, that consists of stopping fermentation by adding brandy. Aging occurs in casks for prolonged periods until bottling, with the bottling date indicated on the back label. The selection of these special wines is based on the finest white harvests maturing in our cellars, resulting in the release of a Golden White Port wine every decade.

TASTING

With a golden-orange color, it presents a complex aroma, with notes of quince, dried fruits, and tangerine. On the nose and palate, suggestions of toffee emerge, elegantly combined with rich and citrus acidity. It unveils a velvety, distinctive, and incredibly long finish.

HOW TO SERVE

A highly versatile Port, suitable for savoring alone or alongside "foie gras", desserts such as "crème brûlée", apple tart, or almond. Should be served at a temperature between 12°C and 14°C.

*www.ivdp.pt



TECHNICAL SPECIFICATIONS

VINTAGE
1963

CATEGORY
Colheita Golden White

DENOMINATION
DOP Porto

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

OENOLOGY
José Manuel Sousa Soares

HARVEST
Hand picked

ANALYSIS
Alcohol: 20% vol.
Total Sugars: 130 g/l
Total Acidity: 6,1 g/l (Tartaric Acid)
pH: 3,34

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

LAST REVISED
2024



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