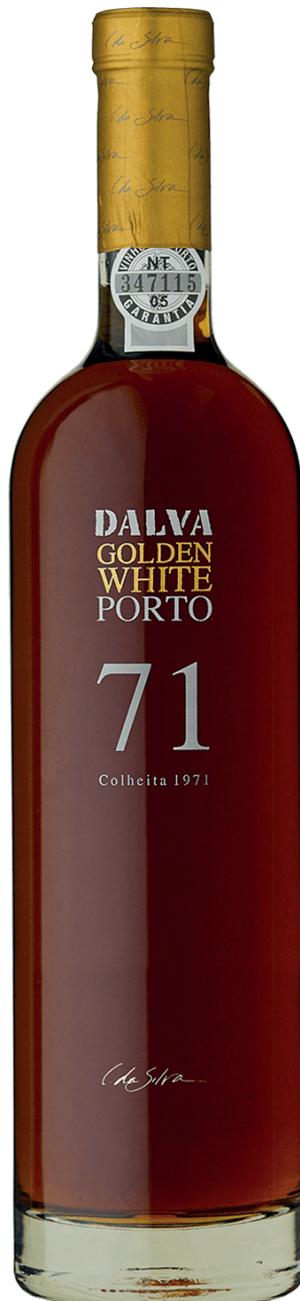


PORTO

# Dalva Colheita Golden White 1971



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.

## VINIFICATION | AGEING

Based on the traditional Port vinification method, that consists of stopping fermentation by adding brandy. Aging takes place in casks for extended periods until bottling, with the date indicated on the back label. The selection of these special wines is made from the finest white harvests aging in our cellars, with a Golden White Port released every decade.

## TASTING

With a golden color, this Port exhibits a remarkable aromatic intensity, featuring candied figs, caramel, and dried fruits. It impresses with its enormous balance on the palate, with the fruit emerging persistently but harmoniously with freshness, finishing full of class.

## 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.

## TECHNICAL SPECIFICATIONS

VINTAGE  
1971

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: 129 g/l  
Total Acidity: 5,7 g/l (Tartaric Acid)  
pH: 3,33

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

LAST REVISED  
2024

