

PORTO

Dalva Late Bottled Vintage 2002

Bottled Matured

HARVEST YEAR

The viticultural year of 2001-2002 was one of the driest ever recorded. There was almost no rain during winter, with temperatures reaching very low values. After a dry and hot summer, the rain came in late september and october. Grapes picked before the autumn rains allowed us to produce wines of great quality and concentration.

VINIFICATION | AGEING

At the winery, the finest grapes were carefully inspected and destemmed. This was followed by an intense maceration for the initial 48 hours, in order to extract all of the best components from the grape skins. Subsequently, fermentation took place at a controlled temperature, which was eventually interrupted for the addition of brandy. Originating from a single year, this Late Bottled Vintage was bottled in the fifth year after harvest, gaining smoothness and complexity. It then underwent bottle aging before being released to the market.

TASTING

With a deep ruby color, it reveals a delicate floral aroma with hints of peat. Full-bodied and rich on the palate, with a very expressive plum compote. Tannins balanced by sweetness, finishing long, yet elegant.

HOW TO SERVE

Perfectly pairs with chocolate-rich desserts (such as mousses, parfaits, cakes, or truffles), red fruit tarts, or creamy cheeses. Should be served at a temperature between 16°C and 18°C.



TECHNICAL SPECIFICATIONS

VINTAGE
2002

CATEGORY
Late Bottled Vintage

DENOMINATION
DOP Porto

GRAPE VARIETIES

Produced with traditional red grape varieties from the Demarcated Douro Region, such as Touriga Nacional, Touriga Franca and Sousão.

OENOLOGY

José Manuel Sousa Soares

HARVEST

Hand picked

ANALYSIS

Alcohol: 20% vol.
Total Sugars: 101 g/l
Total Acidity: 3,81 g/l (Tartaric Acid)
pH: 3,45

CELLARING

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

LAST REVISED
2024



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