

PORTO

Dalva Late Bottled Vintage 2011

Unfiltered

HARVEST YEAR

2011 was an exceptional year, one of the most extraordinary harvests in the history of the Douro Valley. The rainy winter, especially in December, was followed by a dry and warm spring. The summer was fresh and dry, except at the end of August and beginning of September, when the temperatures increased significantly.

VINIFICATION | AGEING

At the winery, the finest grapes were carefully inspected and destemmed. This was followed by an intense maceration, during the first 48 hours, in order to extract all of the best components from the grape skins. Followed by controlled temperature fermentation, culminating in the addition of brandy to halt the process. Originating from a single vintage, this unfiltered Late Bottled Vintage was bottled in 2016.

TASTING

Deep ruby color. On the nose, expressive aromas of ripe fruit emerge, with cherries and sour cherries taking center stage. The fruity profile reappears on the palate, revealing itself as still very young and full of potential. Impressive acidity coupled with pronounced tannins.

HOW TO SERVE

Perfect for drinking on its own or can be paired with strong cheeses, desserts featuring wild berries, or dark chocolate. Should be served at a temperature between 16°C and 18°C.



TECHNICAL SPECIFICATIONS

VINTAGE
2011

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: 92 g/l
Total Acidity: 4,4 g/l (Tartaric Acid)
pH: 3,72

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

LAST REVISED
2024

