

PORTO

Dalva Late Bottled Vintage 2015

HARVEST YEAR

The cold and unusually dry winter was followed by a warm and rainless spring and summer. The severe water stress and high temperatures felt in June and July, accelerated the maturation, although, later, moderated by the September rains.

VINIFICATION | AGEING

At the winery, the grapes were carefully selected and destemmed. The subsequent maceration was intense during the first 48 hours to extract all of the best components from the grape skins. This was followed by fermentation at a controlled temperature, ultimately halted by the addition of wine brandy. Originating from a single vintage, this Late Bottled Vintage was bottled in the sixth year after harvest.

TASTING

The aroma is characterized by red fruit and wild berries, with floral notes in the background, combined with hints of menthol and spices. On the palate, it reveals excellent volume despite the soft tannins. A wine full of freshness with a long finish.

HOW TO SERVE

Ideal for pairing with a wide variety of cheeses, chocolate-based desserts, or spicier game dishes. Should be served at a temperature between 16°C and 18°C.



TECHNICAL SPECIFICATIONS

VINTAGE
2015

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: 90 g/l
Total Acidity: 5,02 g/l (Tartaric Acid)
pH: 3,56

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

LAST REVISED
2024



@dalvawines



@dalvawines