

PORTO

# Dalva Lote José Guedes

"Over these years, I have had the pleasure of experiencing Port wine in its various oenological and gastronomic potentials. When creating a new blend, I aimed for versatility: a wine that can be enjoyed, paired, savored, and harmonized with! A Port wine with an intense red color and lively fruit aroma, delivering a youthful and vibrant palate."  
Chef José Guedes

## VINIFICATION | AGEING

The grapes, after destemming, underwent extensive maceration, allowing for a good extraction of color and tannins. Following the traditional Port vinification method, which consists of stopping fermentation by adding brandy and blending various wines. This Port Wine is crafted from a selection of premium wines that have been aged to prevent oxidation, exhibiting an expressive structure and concentration of fruit and color when tasted.

## TASTING

Opaque red color. The nose is dominated by a rich fruit aroma, with prominent red and black fruits such as raspberries, cherries, and plums. Smooth on the palate, it evolves throughout the tasting in complexity and volume, with delicate spice notes emerging on the finish.

## HOW TO SERVE

A versatile wine, pairs perfectly with game dishes, mild cheeses, and red fruit desserts. Should be served at a temperature between 16°C and 18°C.



## TECHNICAL SPECIFICATIONS

CATEGORY  
Ruby Reserve

DENOMINATION  
DOP Porto

GRAPE VARIETIES  
Produced with traditional red grape varieties from the Demarcated Douro Region, such as Tinta Barroca, Tinto Cão, Touriga Nacional, Tinta Roriz and Touriga Franca.

OENOLOGY  
José Manuel Sousa Soares


HARVEST  
Hand picked


ANALYSIS  
Alcohol: 19% vol.  
Total Sugars: 89 g/l  
Total Acidity: 4,4 g/l (Tartaric Acid)  
pH: 3,53

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

LAST REVISED  
2024



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