

PORTO

# Dalva Lote Miguel Castro e Silva

*"A Port wine with a dry and approachable profile, crafted for tableside enjoyment. A blend enriched by the quality of the wines stored in the C. da Silva cellars."*

*Chef Miguel Castro e Silva*

## VINIFICATION | AGEING

The grapes, after destemming, are crushed and pressed. Fermentation occurs following decantation, without contact with the grape skins. Vinified in the traditional style, involving the addition of grape-derived spirits to halt fermentation, resulting in a wine with around 80 grams of sugar. This 10-Year-Old White Port originates from batches of different high-quality wines, aged in casks for different periods.

## TASTING

With a unique structure and color, amber with golden hues, this White Port presents an aromatic profile marked by the oxidation process: notes of spices, honey, and some vanilla. The velvety texture combines perfectly with its vivacity and freshness.

## HOW TO SERVE

A Port wine crafted for easy tasting, suitable as an apéritif or at the table, to accompany appetizers such as "foie gras" and less sweet desserts. Should be served at a temperature between 12°C and 14°C.



## TECHNICAL SPECIFICATIONS

### CATEGORY

White 10 years old

### DENOMINATION

DOP Porto

### GRAPE VARIETIES

Produced with traditional white grape varieties from the Demarcated Douro Region, such as Malvasia Fina, Viosinho, Donzelinho and Gouveio.

### OENOLOGY

José Manuel Sousa Soares

### HARVEST

Hand picked

### ANALYSIS

Alcohol: 19% vol.

Total Sugars: 81 g/l

Total Acidity: 4,7 g/l (Tartaric Acid)

pH: 3,40

### CELLARING

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

### LAST REVISED

2024



@dalvawines



@dalvawines