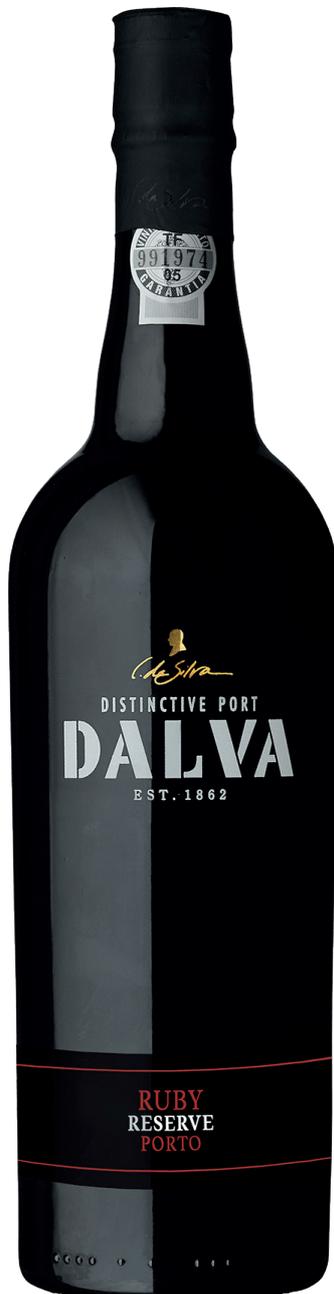


PORTO

Dalva Ruby Reserve



VINIFICATION | AGEING

Based on the traditional Port vinification method, which consists of stopping fermentation by adding brandy and blending various wines, this Ruby Reserve is crafted from a selection of premium wines. Aged to prevent oxidation, these wines result in an expressive structure, concentration of fruit, and vibrant color when tasted.

TASTING

With a deep ruby color, this wine exhibits an intense aroma characterized by stewed red fruits and hints of black plum. Round and well-balanced, it boasts a generous mouthfeel, with the fruity character lingering on the finish.

HOW TO SERVE

Perfectly pairs with a wide range of cheeses, wild berry cheesecake, or chocolate 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: 97 g/l

Total Acidity: 4,6 g/l (Tartaric Acid)

pH: 3,65

CELLARING

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

LAST REVISED

2024



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