

PORTO

Dalva Tawny 10 Years Old

VINIFICATION | AGEING

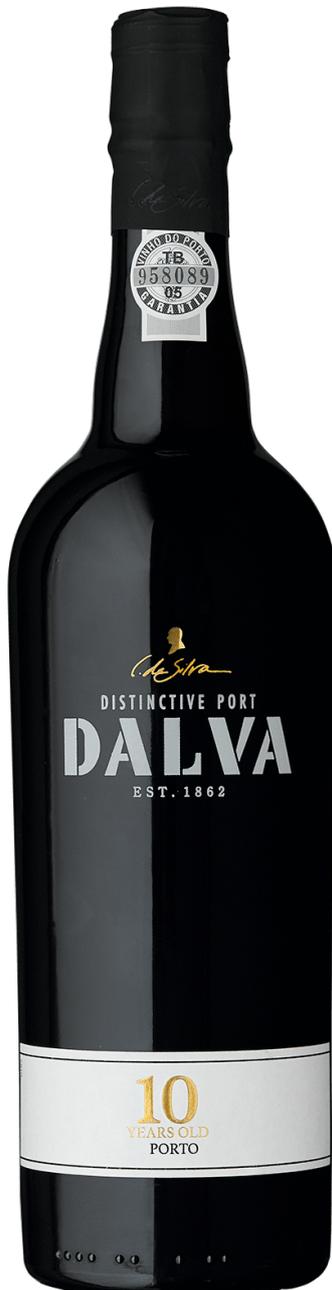
The fermentation process is interrupted at the ideal moment, according to the traditional Port winemaking method, which includes stopping fermentation by adding of a wine spirit (brandy). This 10 Years Old Tawny Port wine results from the blend of different wines with superior quality, aged in casks for different periods. The result is a wine with an amber color, evolved aromas, presenting a profile of a 10-year-old wine.

TASTING

With an intense golden hue, it reveals on the nose a typical bouquet of wood aging, with notes of dried fruits, honey, and spices. Smooth and harmonious on the palate, it is a very balanced wine, with gentle fruit expression complemented by a silky and enveloping texture.

HOW TO SERVE

Pairs perfectly with desserts such as egg-based sweets or dried fruits, such as almond tart, or pairs well with medium-intensity cheeses. Should be served at a temperature between 12°C and 16°C.



TECHNICAL SPECIFICATIONS

CATEGORY

Tawny with Age Indication

DENOMINATION

DOP Porto

GRAPE VARIETIES

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

OENOLOGY

José Manuel Sousa Soares

HARVEST

Hand picked

ANALYSIS

Alcohol: 20% vol.

Total Sugars: 100 g/l

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

pH: 3,47

CELLARING

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

LAST REVISED

2024



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