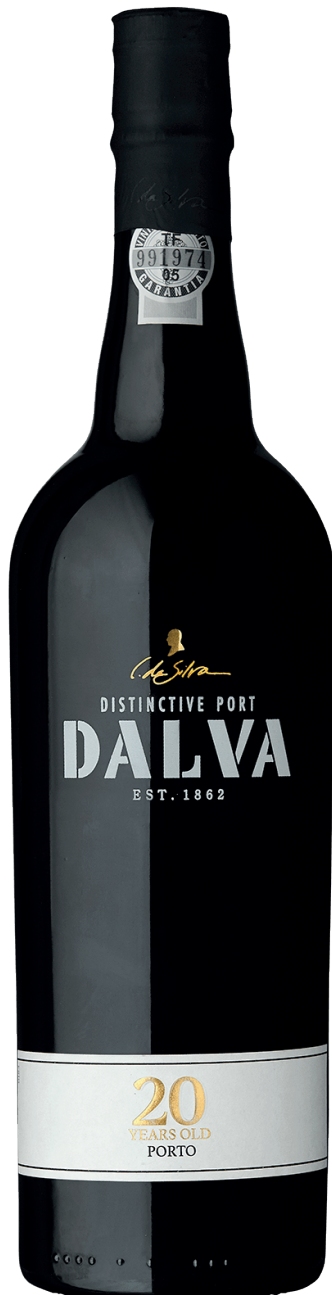


PORTO

Dalva Tawny 20 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 20 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 20-year-old wine.

TASTING

Browned color with orange highlights. Complex nose, featuring intense aromas of dried and crystallized fruits, with hints of molasses, vanilla, and spices. On the palate, it appears velvety, with fine tannins, finishing persistently.

HOW TO SERVE

This wine pairs perfectly with desserts such as egg-based sweets or dried fruits, such as almond tart, or alongside 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 and Touriga Franca.

OENOLOGY

José Manuel Sousa Soares

HARVEST

Hand picked

ANALYSIS

Alcohol: 20% vol.
Total Sugars: 108 g/l
Total Acidity: 4,9 g/l (Tartaric Acid)
pH: 3,46

CELLARING

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

LAST REVISED

2024

