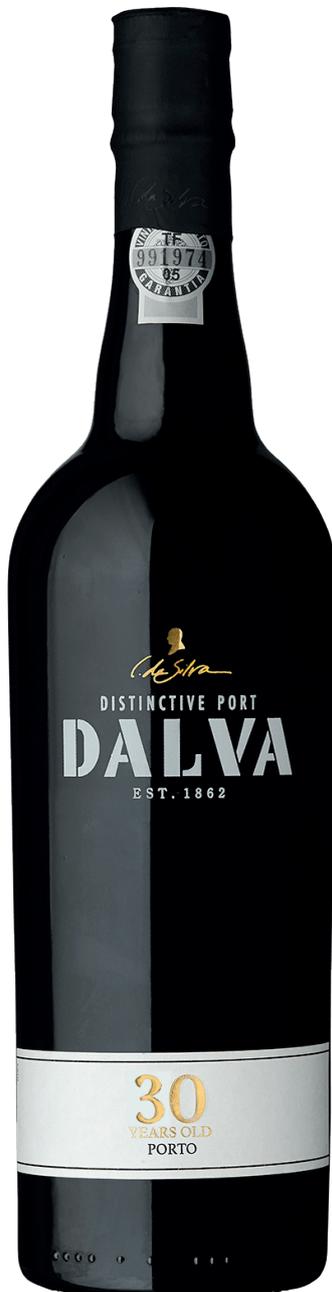


PORTO

Dalva Tawny 30 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 30 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 30-year-old wine.

TASTING

Brown color with greenish highlights around the rim. Imposing nose, where aromas of nuts and caramel stand out, with hints of coffee liqueur. On the palate, it is a captivating wine, extremely balanced, with suggestions of dried fruits. Soft finish with exceptional persistence.

HOW TO SERVE

This wine can be enjoyed on its own or paired with starters such as "foie gras". It pairs perfectly with conventual sweets or the traditional "bolo-rei". 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: 110 g/l

Total Acidity: 4,9 g /l (Tartaric Acid)

pH: 3,48

CELLARING

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

LAST REVISED

2024



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