

PORTO

Dalva 50 Years Very Old Tawny

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 50 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 50-year-old wine.

TASTING

Porto Dalva 50 Years is the reflection of the historical heritage of C. da Silva house. The amazing stocks of very old wines, combined with the expertise, resulted in a remarkable Port of outstanding complexity and refinement. It shows an amber colour, with a golden edge and greenish hues. The evolved fruity aromas stand out in the nose, especially plums and dried figs, roasted almonds, with a spicy trait of curry. Unique, revealing multiple sensations throughout the tasting, appearing in the mouth sweet spices, such as nutmeg, combined with vigorous acidity and fresh citrus notes. It ends extremely intense, balanced, with notes of marzipan.

HOW TO SERVE

A Port to be enjoyed on its own due to its complexity. 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.

OENOLOGY

José Manuel Sousa Soares

HARVEST

Hand picked

ANALYSIS

Alcohol: 20% vol.

Total Sugars: 129 g/l

Total Acidity: 5,2 g/l (Tartaric Acid)

pH: 3,40

CELLARING

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

LAST REVISED

2023

