

PORTO

Dalva Tawny Reserve Pure

A Port Wine to celebrate environmental sustainability, respecting soil health and local biodiversity. The grapes were Organically Grown, which allowed the typical grape varieties aromas to be extremely expressed, being the result a wine with a great flavors concentration, due to the intrinsic quality of the grapes and careful ageing process.

VINIFICATION | AGEING

Based on traditional methods of elaborating Port Wine, which include stopping the fermentation of the must by adding grape brandy, blending and ageing. This Tawny Reserve, with its golden color, is the result of a blend of superior quality wines from different vintages, aged in wood, with a final profile of 7 years in tasting.

TASTING

Amber color with reddish highlights. On the nose, prominent aromas of wild berry compote and dried fruits such as plum and fig stand out. Complex and exceptionally fresh, it exhibits a generous mouthfeel. The notes of preserved fruit linger and extend after tasting.

HOW TO SERVE

Pairs well with a variety of desserts, especially those with caramel, vanilla, or almond flavors. Should be served at a temperature between 12°C and 16°C.



TECHNICAL SPECIFICATIONS

CATEGORY
Tawny Reserve

DENOMINATION
DOP Porto

GRAPE VARIETIES
Produced with traditional red grape varieties from the Demarcated Douro Region, with Tinta Roriz and Touriga Franca being the predominant grapes used.

OENOLOGY
José Manuel Sousa Soares


HARVEST
Hand picked


ANALYSIS
Alcohol: 19% vol.
Total Sugars: 99 g/l
Total Acidity: 4,3 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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