

PORTO

Dalva Tawny Reserve

VINIFICATION | AGEING

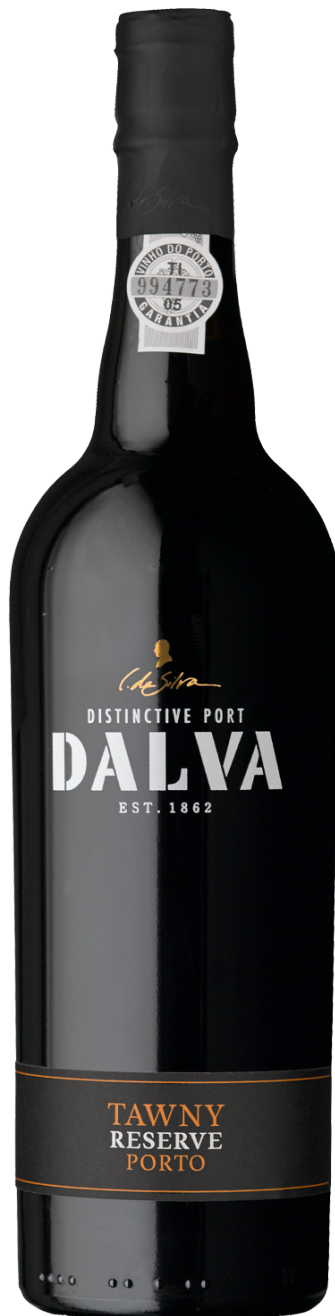
After being destemmed, the grapes are fermented with controlled maceration. The fermentation process is interrupted at the ideal moment, according to the traditional method of Port Wine production, which includes stopping fermentation through the addition of grape spirit. This Tawny Reserve Port wine, with a golden color, is made from a selection of superior quality wines from different years and aged in wood. It presents developed aromas and a tasting profile of a wine aged 7 years.

TASTING

Brown color with golden reflections. On the nose, it presents a delicate aroma of dried fruits, highlighting notes of fig. Complex and fresh, it has good mouthfeel volume, with hints of fruit wrapped in subtle nuances of wood.

HOW TO SERVE

Perfectly pairs with a wide range of desserts, especially with caramel, vanilla or almond. Should be served at a temperature between 16°C and 18°C.



TECHNICAL SPECIFICATIONS

CATEGORY

Tawny Reserve

DENOMINATION

DOP Porto

GRAPE VARIETIES

Produced with traditional red 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: 19% vol.

Total Sugars: 94 g/l

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

pH: 3,57

CELLARING

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

LAST REVISED

2025



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