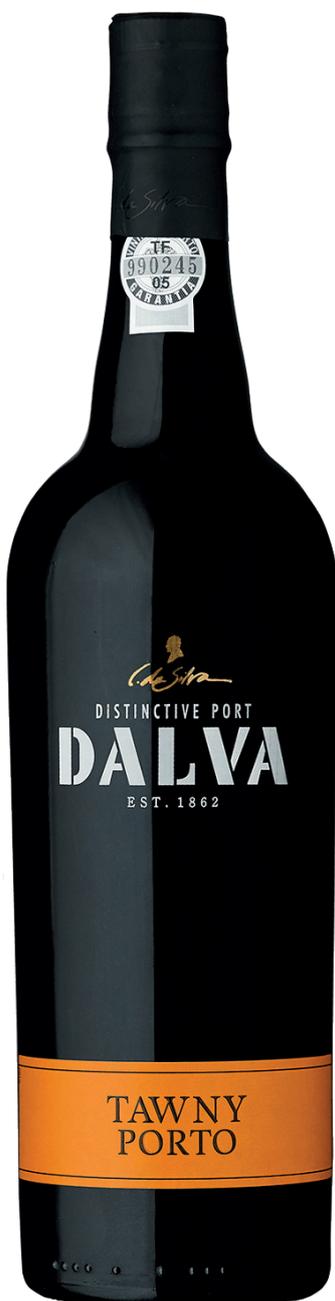


PORTO

Dalva Tawny



VINIFICATION | AGEING

Based on the traditional Port vinification method, that consists of stopping fermentation by adding brandy and of blending different wines. This Tawny results from the blend of different wines, aged in wooden casks for different periods of time, always over 3 years, results in a Port wine with a golden color, sweet, and velvety in texture.

TASTING

Red brick color. An enveloping Port, with aromas of dried fruits, combined with hints of caramel and spices. On the palate, it reveals excellent balance between freshness and structure, finishing in a silky manner.

HOW TO SERVE

Pairs well with egg-based desserts, caramel, and mild cheeses. Should be served at a temperature between 12°C and 16°C.

TECHNICAL SPECIFICATIONS

CATEGORY
Tawny

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: 100 g/l
Total Acidity: 4,2 g/l (Tartaric Acid)
pH: 3,57

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

LAST REVISED
2024

