

PORTO

# Dalva Vintage 2000

## HARVEST YEAR

The dry winter of 1999 ended with unanticipated high temperatures in February and March. Rainfall in April and May, followed by subsequent showers in June and August, facilitated the vineyards' growth cycle. The slow maturation led to a late harvest under severe heat conditions, producing excellent and concentrated wines.

## VINIFICATION | AGEING

At the winery, the grapes were carefully selected and destemmed. The following maceration was intense, lasting for 48 hours, to extract the best components from the grape skins. This was followed by fermentation at controlled temperatures, which was ultimately halted by the addition of wine brandy. This Vintage Port, originating from the finest vinifications of a single year, underwent a 2-year ageing process to prevent oxidation until bottling. Exhibiting exceptional quality, it is destined for bottle ageing.

## TASTING

A singular aroma, with notes reminiscent of the creaminess of mixed berry cheesecake, with subtle sweetness of brown sugar. On the palate, polished and elegant tannins blend with hints of wild strawberry compote. A persistent and flavorful Vintage.

## HOW TO SERVE

An exceptional wine that can be enjoyed on its own or paired with various styles of cheeses, dark chocolate desserts, or coffee. Place upright 24 hours before serving, in order to settle sediments. Should be served at a temperature between 16°C and 18°C.



## TECHNICAL SPECIFICATIONS

VINTAGE  
2000

CATEGORY  
Vintage

DENOMINATION  
DOP Porto

### GRAPE VARIETIES

Produced with traditional red grape varieties from the Demarcated Douro Region, such as Touriga Nacional, Touriga Franca and Sousão.

### OENOLOGY

José Manuel Sousa Soares

### HARVEST

Hand picked

### ANALYSIS

Alcohol: 20% vol.  
Total Sugars: 111 g/l  
Total Acidity: 5,9 g/l (Tartaric Acid)  
pH: 3,53

### CELLARING

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

### LAST REVISED

2024



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