

PORTO

Dalva Vintage 2004

HARVEST YEAR

2004 was generally a warm and dry year. However, despite the lack of rain during winter and spring, precipitation exceeded normal levels in August, threatening potentially unfavorable sanitary conditions in the vineyards. Fortunately, the situation changed due to the very warm and dry harvest, from the middle of September until the end of October.

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

On the nose, fruit emerges prominently, allowing later discovery of a fresher, more vegetal side, combined with a blend of peppers, also perceptible on the palate. Deeply structured, with robust tannins. A Vintage full of vitality.

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
2004

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: 103 g/l
Total Acidity: 4,5 g/l (Tartaric Acid)
pH: 3,55

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

LAST REVISED
2024



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