DISTINCTIVE WINES
DALVA
EST. 1862

PORTO

# Dalva Vintage 2005

## HARVEST YEAR

The water reserves in the soil were compromised due to the previous, extremely dry, year. Almost the entire growing cycle occurred with lack of water. This factor, combined with cold weather, slowed down the growing process, therefore it was possible to register less vigor and smaller berries. Despite these conditions, maturation occurred slowly, but in good conditions. The September rains allowed to restore some water to the soil, providing a balanced vintage.

## VINIFICATION | AGEING

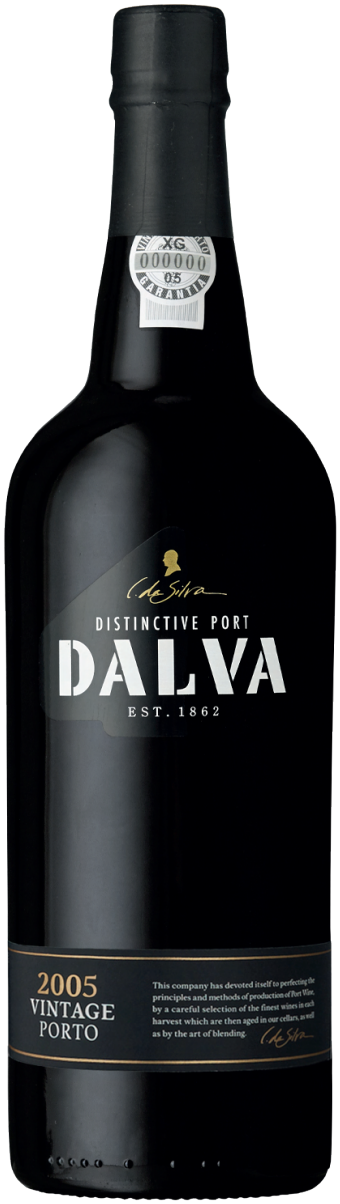
At the winery, the grapes were carefully selected and destemmed. The following maceration was intense, lasting for 48 hours, to extract the best components from the grape skins. This was followed by fermentation at controlled temperatures, which was ultimately halted by the addition of wine brandy. This 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 robust Vintage, reflecting the character of a dry year. On the nose, aromas of cherries and black plums in compote blend with hints of rockrose and licorice, which emerge in the background. Palate with firm, full tannins, surrounded by an elegant yet evident freshness.

## 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 16ºC and 18ºC.




## TECHNICAL SPECIFICATIONS

**VINTAGE**
2005

**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: 4,7 g/l (Tartaric Acid)
pH: 3,44

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

**LAST REVISED**
2024

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