

PORTO

# Dalva Vintage 2007

## HARVEST YEAR

2007 was a year with particularly rainy winter and spring. Between May and August, the temperatures were below the average, but the dryness and heat of September allowed the grapes to mature more evenly.

## 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

The wine presents a pronounced fruit compote aroma, notably cherries and red currants. Delicate hints of chocolate subtly extend on the palate. Vibrant tannins are harmoniously integrated with an enticing acidity.

## 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  
2007

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: 4,9 g/l (Tartaric Acid)  
pH: 3,42

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

LAST REVISED  
2024



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