DISTINCTIVE WINES
DALVA
EST. 1862

PORTO

Dalva Vintage 2008

HARVEST YEAR

2008 was a very humid year, particularly during the flowering period, causing lower fertility. The mild summer, especially during harvest, lacked the intense typical from the Douro. Thanks to the very cold nights of September, the juices maintained their acidity, a deep colour and great aromatic intensity.

VINIFICATION | AGEING

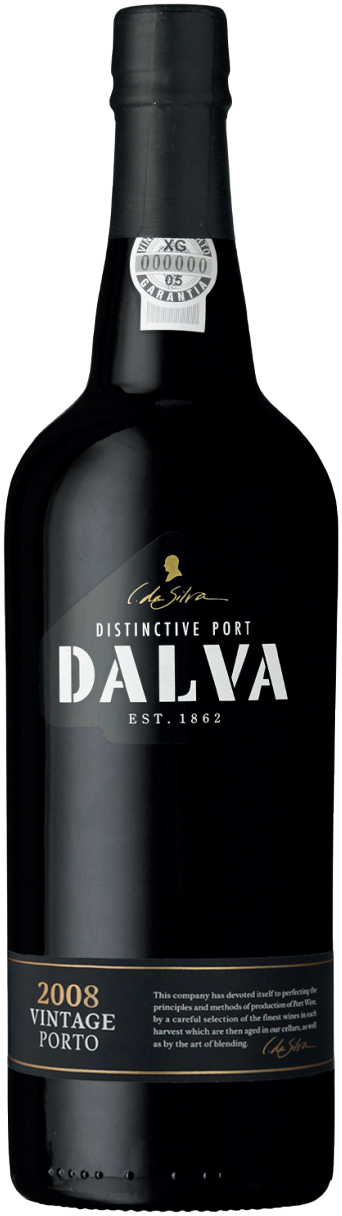
At the winery, the grapes were carefully selected and destemmed. The following maceration was intense, lasting for 48 hours, to extract the best components from the grape skins. This was followed by fermentation at controlled temperatures, which was ultimately halted by the addition of wine brandy. This 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 aromatic profile is opulent, remarkably fragrant. Floral notes of violets take center stage, accompanied by nuances of blackcurrant. On the palate, it presents itself much more gracefully than on the nose, offering a unique experience, with refined tannins, finishing smooth and velvety.

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
2008

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: 112 g/l
Total Acidity: 4,7 g/l (Tartaric Acid)
pH: 3,63

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

LAST REVISED
2024

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