

PORTO

Dalva Vintage 2009

HARVEST YEAR

2009 was a dry year, providing plants with little water reserves. It was a year of mild temperatures, with the exception of the high in May and June. Flowering began earlier than usual in the Douro, and the consistent temperatures allowed for slow ripening until harvest time.

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

Wine with concentrated color and aroma. It presents a highly attractive nose, with forest fruit enveloped by hints of mint and chocolate. It reveals elegance and excellent balance between alcohol and sugar. The tannins emerge firm, culminating in a long and intense finish.

HOW TO SERVE

An exceptional wine that can be enjoyed on its own or paired with various styles of cheese, 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
2009

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: 105 g/l
Total Acidity: 4,9 g/l (Tartaric Acid)
pH: 3,59


CELLARING


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

LAST REVISED

2024



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