

PORTO

# Dalva Vintage 2015

## HARVEST YEAR

The cold and unexpectedly dry winter was followed by a warm and rainless spring and summer. The severe water stress and high temperatures in June and July accelerated maturations to a faster pace, that was later moderated by the September rains.

## 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

Deep ruby color. The aroma is dominated by lush and ripe fruit, complemented by hints of spices such as black pepper. Very elegant on the palate, with firm tannins, brimming with freshness. The finish is persistent and vibrant.

## HOW TO SERVE

Pair with chocolate desserts, mild cheeses, or even spicy dishes of red meats or game meat. 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  
2015

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: 96 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

