

PORTO

Dalva Vintage 2016

HARVEST YEAR

The warm and rainy winter of 2015 was followed by a cold and also wet spring in 2016, creating great mildew pressure. Then summer came warm and dry, with severe impacts on more exposed parcels, but with outstanding results in higher vineyards and late maturing varieties.

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. Elegant nose dominated by black fruits, with a floral touch. Intense attack on the palate, evolving into an elegant and fresh tasting. It presents excellent structure, finishing velvety and persistent.

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
2016

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: 97 g/l
Total Acidity: 4,7 g/l (Tartaric Acid)
pH: 3,54

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

LAST REVISED
2024



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