DISTINCTIVE WINES
DALVA
EST. 1862

PORTO

Dalva Vintage 2024

HARVEST YEAR

A warm wine-growing year with normal levels of rainfall, though somewhat irregular. A warm and rainy winter was followed by an equally warm spring. The growing season was long, with soil moisture levels allowing for the normal growth and development of the vines. The summer was typically hot and dry, with the harvest period marked by a drop in temperatures in September and rainfall in October. A year with above-average yields, with grapes in good phytosanitary condition and high quality potential.

VINIFICATION| AGEING

These wines are produced from a careful selection of grapes with a high concentration of tannins and colour. To extract these components from the grapes, they undergo intensive maceration during the first 48 hours, followed by temperature-controlled fermentation, which is finally halted by the addition of wine spirit. This Vintage Port, from a single vintage, drawn from the finest vintages, has been aged for 2 years, protected from oxidation, until the moment of bottling. Of exceptional quality, it is intended to age in the bottle.

TASTING

A deep, intense ruby colour, with violet hues that highlight its youth. The aroma is expressive and concentrated, characterised by aromas of ripe fruit and floral notes.
On the palate, it has a well-defined and powerful structure, revealing great body and balance, underpinned by firm, well-integrated tannins. The finish is long and persistent, characterised by the harmony between the fruit and the tannic

SERVING

Perfectly enjoyed on its own, or paired with strong cheeses, wild berry desserts or chocolate. Store upright for 24 hours before serving to prevent sediment from forming. It should be served at a temperature of between 16ºC and 18ºC.

TECHNICAL SPECIFICATIONS

YEAR
2024

CATEGORY
Vintage

DENOMINATION
DOP Porto

GRAPE
Produced from traditional red grape varieties from the Douro Demarcated Region, predominantly.

OENOLOGY
José Manuel Sousa Soares

HARVEST
Hand-picked

ANALYSIS
Alcohol: 20% vol.
Total sugars: 93 g/l
Total acidity: 4,8 g/l (Tartaric Acid)
pH: 3,72

CELLARING
Store the bottle lying down, preferably away from light, at a low and constant temperature.

DOCUMENT REVISED
June 2026

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