

PORTO

Dalva White Reserve Pure

A Port wine that celebrates environmental sustainability, respecting soil health and local biodiversity. A wine that is organic from the production of the grapes, to the vinification process. The result is a wine that combines freshness and complexity.

VINIFICATION | AGEING

This wine is produced from a careful selection of grapes, which are destemmed, crushed, and gently pressed. Fermentation begins after decantation, with no grape skin contact, and is interrupted at the ideal moment, according to the traditional Port Wine production method. As it is an organic wine, the fermentation is stopped by the addition of organic grape spirit. Crafted from a selection of superior-quality wines from different harvests, which have been aged in wood for at least 6 years.

TASTING

Golden yellow in color, it reveals an intense aroma marked by citrus notes, with hints of honey, dried fruits (almond and walnut), and subtle spices. On the palate, it is complex and opulent, shaped by its time in oak. The acidity is well integrated, with honey-like sweetness returning for a persistent and well-balanced finish.

SERVING

Perfect to enjoy on its own or paired with a variety of desserts, especially dried fruits or egg-based sweets. Also pairs well with vanilla or cream-based ice creams. Serve between 12°C and 14°C.



TECHNICAL SPECIFICATIONS

CATEGORY
White Reserve

DENOMINATION
DOP Porto

GRAPE VARIETIES

Produced with traditional white grape varieties from the Demarcated Douro Region, sourced from an organically farmed vineyard located at an average altitude of 600 metres in the Pinhão River valley.

OENOLOGY

José Manuel Sousa Soares

HARVEST
Hand-picked

ANALYSIS

Alcohol: 19% vol.
Total Sugars: 102 g/l
Total Acidity: 3,9 g/l (Tartaric Acid)
pH: 3,46

CELLARING

Bottle should be kept vertical, protected from direct light, at constant and low temperature.

DOCUMENT REVISED
2025

