



Producer | C. DA SILVA (VINHOS) SA

Region | Douro

Denomination | DOP Douro

Color | White

Harvest | 2014

Vinification

Produced with white grape varieties, namely *Viosinho*, *Malvasia Fina* and *Códega* harvested from old vines located on the slopes of the *Corgo* and *Tinhela* rivers. Vinification made at low temperatures (16°C) in order to highlight the fermentative aromas of passion fruit and mango.

Ageing

The DALVA DOP Douro Colheita 2014 white, presents a incredible freshness in both aromas and tasting. It was bottled in March 2015.

Tasting notes

The DALVA DOP Douro Colheita white 2014, is a very fresh and intense wine, where the tropical fruits notes become visible on a harmonious combination, with good volume on the mouth and a smooth citrus finish.

How to consume ?

It is a light, fresh and aromatic wine, perfect as an aperitif or to be paired with starters or fish based dishes.

It should be consumed between 10º and 12ºC.

Winemaker | José Manuel Sousa Soares

