



Producer | C. DA SILVA (VINHOS) SA
Region | Douro
Denomination | DOP Douro
Color | White
Aged in oak | 10 months in Hungarian oak
Harvest | 2013
Additional information | Reserve

Vinification

The DALVA DOP Douro Reserve white 2013 is a wine produced from grapes located on the hillsides of the *Corgo* and *Tinhela* rivers, carefully selected from old vines. The grape varieties used were *Viosinho*, *Malvasia Fina*, *Códega* and *Rabigato*, vinified together.

Ageing

After being fermented and aged in 300 liters Hungarian oak casks, during ten months, the DALVA DOP Douro Reserve white 2013 was bottled in February 2015.

Tasting notes

It is a dry wine, with floral and sweet aromas, showing also dry fruits and vanilla. Smooth and silky in the mouth with an equally sweet and very fresh aftertaste.

When to consume ?

It can be served as an aperitif, a late afternoon social meeting or paired with a succulent fish or white meat.

It should be consumed between 10º and 12º C.

It has a great ageing potential thanks to a real good acidity.

Winemaker | José Manuel Sousa Soares

