



Producer | C. DA SILVA (VINHOS) SA

Region | Douro

Denomination | DOP Douro

Color | Red

Aged in oak | 6 months in French oak

Harvest | 2012

Additional information | Colheita

Vinification

Grapes harvested from the slopes of the Douro (*Ervedosa*), *Pinhão* and *Varosa* rivers, carefully selected from old vines, mainly from the grapes varietals: *Touriga Nacional*, *Touriga Franca* and *Tinta Roriz*. These grapes were stalked, macerated and fermented under a meticulous control, in order to highlight the aromas of the native grape varietals and offer a fresh and delayed tasting.

Ageing

After being aged in 600 liters French oak casks during six months, the DALVA DOP Douro Colheita red 2012 was bottled in February 2015.

Tasting notes

Full-bodied on taste, very well balanced, red fruits aromas and a spicy finish.

Cellaring conditions

The bottles should be stored layed down, in a dark and dry place. It ages very slowly in bottle and can be kept for the next five years.

How to serve

Serve in a proper glass at a temperature about 16º and 18ºC.

It is ready to be consumed and it combines particularly well with all meat dishes.

Winemaker | José Manuel Sousa Soares

