



DOP DOURO DALVA MOSCATEL DO DOURO



Producer | C. DA SILVA (VINHOS) SA

Region | Douro

Denomination | DOP Moscatel

Color | White

Harvest | Blended fortified wine

Vinification

DALVA Moscatel do Douro is the result of two harvests of Moscatel Galego, the grapes were harvested over 500 meters above the river level, at the slope of Alijó.

Ageing

This wine was aged during three years in stainless steel and then aged for two years more in french oak vats.

Acquiring a yellow golden color and an extraordinary bouquet.

Tasting notes

The DOP Douro DALVA MOSCATEL from DOURO is a intense and fresh wine, with a yellow golden color , showing floral notes of lavender, lychee, dry raisins, and spices, it has a citric and mentholated finish.

How to consume ?

It is a light, fresh and aromatic wine, perfect when served as an aperitif or paired with desserts

It should be consumed between 8 and 10°C.

Winemaker | José Manuel Sousa Soares

