



DALVA DOP DOURO RESERVA 2012 RED



Producer | C. DA SILVA (VINHOS) SA
Region | Douro
Denomination | DOP Douro
Color | Red
Aged in oak | 8 months in French oak
Harvest | 2012
Additional information | Reserve

Vinification

Grapes harvested from old vineyards of the Douro region predominantly the grapes varieties: *Touriga Nacional*, *Touriga Franca*, *Tinta Barroca* and *Tinta Roriz*, totally destemmed, macerated and fermented under temperature control in order to highlight the aromas of the grapes and offer a fresh and delayed tasting.

Ageing

Aged in 600 liters French oak casks, during eight months, which has increased its complexity. It was bottled in May 2014.

Tasting notes

Intense red color, a harmonious set of red fruits and notes of coffee, spices and oak that combines in a pleasant and lingering bouquet.

When to consume ?

The wine is ready to be paired with a grilled tender loin, red meat or cheeses. It may be kept in cellar for some more years.

It should be consumed between 16º and 18º C.

It has a great ageing potential.

Winemaker | José Manuel Sousa Soares

