



C. da Silva

DISTINCTIVE PORT

DALVA

EST. 1862



DALVA & the Leading Brands

The quality of DALVA wines walk side by side with the best of the best— recognised by experts.



DALVA PORTO VINTAGE 2011



WINEENTHUSIAST.
MAGAZINE

by Roger Voss

Tannic and concentrated, this is a powerful wine from its first moment. Ripe perfumes confirm the wine's richness, while acidity and density show strongly. Power and concentration match big berry fruit and finishing acidity.

November, 2013

Great Gold Medal, Expovina Zurich, 2014

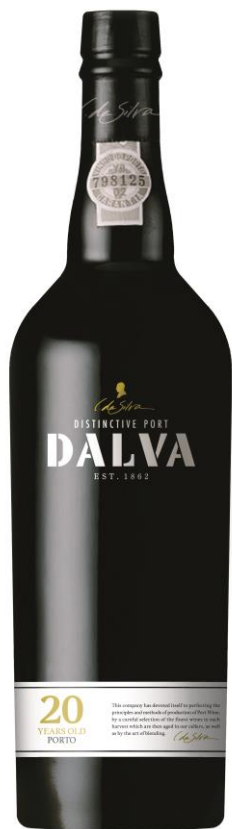


DALVA PORTO 20 YEARS OLD

Decanter

**DALVA 20 YEARS OLD PORT - EXPERT'S CHOICE IN
DECANTER, UK**

by Richard MAYSON, 2012



20-year-old Tawny

This popular style represents the 'apogee of tawny Port', says Richard Mayson, who selects 18 of the best that show the perfect balance between youth and maturity



EVERYONE INVOLVED WITH the Port trade has a personal preference when it comes to aged tawny. Some prefer the younger, fruit-driven 10-year-olds, whereas others go for the more expressive 30- and 40-year-olds. But for me, 20-year-old represents the

apogee of tawny, combining the freshness and primacy of youth with the secondary refinement and complexity that comes from ageing in cask. João Nicolau de Almeida or Ramos Pinto outlines what he is looking for: 'There should be several different aromas like dried fruit, orange, apricot, quince marmalade. There needs to be enough structure with a good balance you must taste the complexity of the fruit and not the alcohol or sugar as the dominant flavour.'

All 20-year-olds are blends and not blends of blends representing (though not necessarily averaging) 20 years of age. The wines have to be approved by the tasting panel of the Port and Douro Wine Institute but there is room for

Richard Mayson is the Decanter World Wine Awards Regional Chair for Port & Madeira. The third edition of his book, *Port and the Douro*, has just been published (£30 infinite ideas)

These wines were the best of those tasted, blind, at a tasting organised by Mayson and held in Decanter's tasting suite. For full details of UK stockists, see p111

different house styles. This was immediately evident on pouring the 29 wines submitted to this tasting. The colours ranged in spectrum from blood orange to mahogany. More often than not the colour is reflected in the flavour profile with some shippers preferring a fuller, fresher style while others veer towards a drier, more mature style. I admit preferring a more mature style, with refined savoury-cask complexity. But even so the wine must never lose sight of its origins and continue to express freshness and finesse.

Overall, this was a very positive tasting with very few wines failing to make the grade. Those I marked down were mostly unbalanced, either from trying too hard to look old or from being on the young side and too coarse on the finish. There were also a few rustic tawnies that had suffered from excess 'Douro bake', where the wine is left too long in wood in the heat without being retested.

All these wines are bottled ready to drink and, unlike vintage Port, are not meant to be laid down. That said, tawny Port has a long shelf life and does not suffer by being kept. Enjoy a 20-year-old cool (but not cold), over time - having aged in wood for so long, these wines will happily sat a month or two after opening.

Mayson's top wines



Dalva 19.5/20pts (98/100pts)
E31.99 Portwine, Tom L'Assise Wines
Beautiful mid-deep amber/tawny colour. Complex aromas of nuts, figs and apricots. Silky smooth and very refined, extending to suave complexity. Light and delicate, long, fine and wonderfully poised - a near-perfect combination of the freshness of youth mixed with the complexity of age. Alcohol 20%



Niepoort 19 (96)
E60-E65 Clifton Cellars, Harvey Nichols, Les Vignerons de St George, Lockett Bros
Pale orange/amber colour. Not the most expressive wine on the nose, but fine and delicate displaying both freshness and age. Similarly delicate in style on the palate - creamy complexity, long and pure on the finish with a fresh streak of citrus running throughout. Wonderfully refined and poised. Alc 20%



Messias 18.5 (95)
E19.99 La Bion Vin
Very pale amber/tawny/orange colour. Fine and delicate aromas of hazelnuts and candied citrus. Quince marmalade character, delicate in style, with finesse and poise. Seemingly quite dry in style towards the finish (not as obviously rich as some here), and supremely refined. Alc 20%



Poças 18 (93)
N/A UK www.pocas.pt
Pale to mid-deep amber/tawny. Open and gentle on the nose showing walnuts and brazil nuts. Savoury, quite rich in style but suave with a silky texture and a spicy edge. Long and complex with marmalade on the finish. Alc 20%



Andresen 17.5 (91)
E28 Lathwite
Pink-tinted, brick red hue with a tawny rim. Gentle, savoury-malty aromas, then a palate that is soft and sweet with just a hint of peppery tannins. Long and silky on the finish. Alc 20%



Barão de Vilar 17.5 (91)
E36.60 T2 Wines
Mid-deep tawny colour with a touch of mahogany. Fine, gentle, candied peel notes, slightly lifted on the nose. Suave and quite ample palate, gentle fruit with a dusting of alopecia on the finish. Alc 20%



Barros 17.5 (91)
E32 Hellgarten Druitt
Mid-deep, brick-red colour with a slight green tinge on the rim. Open, fruit-driven nose with savoury complexity underneath. Fresh candied fruit palate, quite rich and peppery, retaining delicacy of flavour on the finish which goes on and on. Alc 20%



Burmester 17.5 (91)
E48.95 Cox Winters, Handford
Mid-deep brick red colour with a mahogany-green tinted rim. Fragrant, creamy, milk-chocolate aromas and flavours. Quite full yet soft and suave, mouthfilling richness and spice with a vestige of grip on the finish. Alc 20%



Dow's 17.5 (91)
E37 Vintage Marque
Pale to mid-deep tawny/mahogany colour. A rather 'silent' nose compared to some in this tasting but obviously well developed. Thick-cut traditional marmalade character, rich and spicy mid-palate yet made in a dryish house style with gentle spicy length. Rich, complex and very satisfying. Alc 20%



Fonseca 17.5 (91)
E40 Fortnum
Quite deep brick red hue with a thin, tawny rim. Open, welcoming creamy nose with a hint of vanilla. Full, soft and restful, hazelnut complexity, - by no means as delicate as some but still well-balanced with a full, spicy finish. Soft and satisfying. Alc 20%



Graham's 17.5 (91)
E35 Waitrose, St James, Sharp, Soho Wine Supply, The Sampler, Vintage Marque
Mid-deep amber/tawny hue. Not very expressive on the nose but full, smooth and suave with wonderfully silky texture and a touch of cinnamon on the finish. All the fabulous richness of a well-made *pastel de nata* (Portuguese custard tart). Alc 20%



Ramos Pinto, Quinta do Bom Retiro 17.5 (91)
E52 Cotswold Port Co, Drinkshop, Fortnum & Mason, Hedonism, D Byrne & Co, Frank Starline Wines, James Nicholson, St James, Sharp
Mid-deep amber colour with a slight olive-green tinge to the rim. Rich, open, caramelised orange on the nose, lifted with the merest hint of rancio. Toasty caramelised flavours, gaining richness in the mouth with a succulent finish. Deliciously complex and beautifully balanced. Alc 20%



Quevedo 17 (90)
N/A UK www.quevedoportwines.com
Brick red centre with a tawny rim. Fresh, youthful fruit-driven style, showing summer fruit. Quite, soft and delicate initially with superb persistence and breadth. Mouthfilling length. Alc 20%



Quinta do Noval 17 (90)
E44.99 Genesis Wines, Tanners, Whalley Wine Shop
Brick red to a amber colour on the rim. Not as expressive as some on the nose. On the palate it is rich, full and spicy in style, seemingly quite fresh and youthful, with a vestige of peppery tannin remaining. Long and lovely. Alc 20.5%



Sandeman 17 (90)
E30-E37 Alexander Fudleigh, Hedonism, Lee & Sandeman, Slavers Garter, Vico Wine Shop, Waitrose
Pale to mid-deep amber/tawny hue. Full, fresh and a touch lifted on the nose - very sweet in style, full of summer fruit. Refined and silky with savoury undertones, not as delicate as some but soft, sweet and refined. Alc 20%



Taylor's 17 (90)
E26-E35 Harrods, Selfridges, Sharp
Mid-deep brick red to amber/tawny colour. Rich candied orange peel aromas. The palate is similarly rich and full: sweet, spicy marmalade flavours with a just dusting of peppery tannin towards the finish. Alc 20%



Warre 17 (90)
E25/500ml Vintage Marque
Quite pale mahogany-tinted tawny colour. Mature aromas with savoury, nutty complexity. Demure and delicate thick-cut marmalade flavours leading to a relatively dry savoury finish. Alc 20%



Kopke 16.5 (88)
E34.99 Hayward Bros, DWGA, The Vineyard (Domest)
Mid-deep amber/mahogany colour. Full and slightly lifted on the nose. The palate is fresh and round with sweet, suave, succulent fruit and a slightly grippy, peppery finish. Alc 20%



DALVA PORTO COLHEITA 1963 GOLDEN WHITE



Gold Medal, SMV Canada 2014

Gold Medal, Concours Mondial de Bruxelles, 2014

Gold Medal & White Trophy, International Wine Challenge 2010

Gold Medal, Sommelier Wine Awards 2012



DALVA PORTO COLHEITA 1971 GOLDEN WHITE

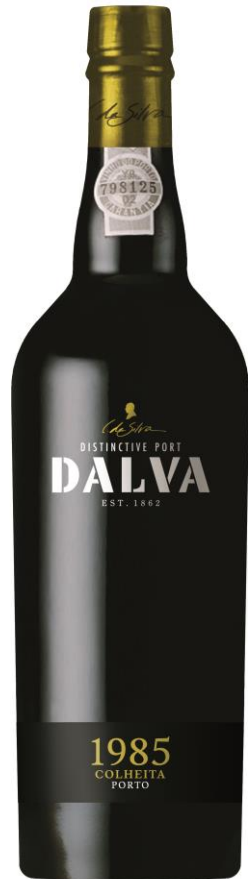


Gold Medal, International Wine Challenge 2013

Prestige Medal, Concurso Nacional de Vinhos Engarrafados 2012



DALVA PORTO COLHEITA 1985



Great Gold Medal, SMV, Canadá 2014

Gold Medal, International Wine Challenge 2012

Gold Medal, International Wine & Spirits Competition 2012

Gold Medal, Sommelier Wine Awards, 2012



DALVA DOURO RED RESERVE 2011



Gold Medal, International Wine Challenge 2014

Gold Medal, SMV Canada 2014

Gold Medal, Concours Mondial de Bruxelles 2014



DALVA DOURO RED COLHEITA 2011



Gold Medal, SMV Canada 2014

Gold Medal, Concours Mondial de Bruxelles 2014