



# DELAFORCE



## Fine Tawny Port Delaforce

### Country

Portugal

### Wine

Fine Tawny Port Delaforce

### Appellation

Porto

### Varieties

Touriga Nacional, Touriga Franca & Tinta Roriz.

### Production

150.000 bottles (750ml)

*Store bottles on their sides in a cool place (12°C to 14°C) away from direct light. Serve at 17-18°C. Drink when released. Serve with mild cheese, cheese cake, crème brule. desserts.*

### Tasting Notes:

This wine's succulent berry flavors of moderate extraction converge with ripe stone fruit nuances supported by direct, firm tannins in a fresh, balanced texture.

### Background Info

Over the years, Delaforce has developed a reputation for its outstanding blending and ageing skills which express themselves in the company's renowned aged tawny ports..

The house is also celebrated for the elegant and finely-constituted Delaforce vintage ports produced from grapes grown in the "Roncão" and "Rio Torto" areas of the Douro.

Today, Delaforce is owned and run by Real Companhia Velha, independent family group entirely dedicated to the production of Port and Douro wines which also includes the famous and historic firm of Royal Oporto

Almost every port style is represented in the Delaforce range of wines which are sold throughout the world. Its distinguished portfolio of products continues to earn the company its recognition as the master of the port blend.

Over 30 classic Douro grape varieties can be used to make port but only a handful of the best are planted in the Delaforce vineyards, each contributing its unique character and flavour to the blend. These include the Touriga Francesa, Touriga Nacional and Tinta Roriz. The grapes are selected and harvested by hand in mid September and, the case of the Delaforce vineyards, are placed in small trays which keep them in perfect condition during transport to the winery.

<b>Alc./Vol.</b> .....	20.00%
<b>Total acidity</b> .....	4.21 g/l
<b>PH</b> .....	3.6
<b>Residual sugar</b> .....	101.8 g/l