



DELAFORCE  
PORT



<i>Wine</i>	Fine Tawny Port Delaforce
<i>Varieties</i>	Touriga Nacional, Touriga Franca & Tinta Roriz.
<i>Vintage</i>	NV
<i>Appellation</i>	Porto
<i>Country</i>	Portugal
<i>Production</i>	150.000 bottles (750ml)

*This Fine Tawny is ready to drink and doesn't need further ageing. Serve with crème brûlée, soft cheeses, and chocolate desserts. Serve at 16°C. Store bottles in a cool, dry place and away from direct light.*

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## ***Background Info***

Over the years, Delaforce has developed a reputation for its outstanding blending and ageing skills which expresses itself in the Company's renowned 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, an independent family group. The Silva Reis family are entirely dedicated to the production and continuous improvement of Port and Douro wines.

Almost every Port style is represented in the Delaforce range of wines that are sold throughout the world. Its distinguished portfolio of products continues to earn the company its recognition as masters 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 at the Delaforce vineyards, each contributing to the blend with their unique character and flavour. These include the Touriga Franca, Touriga Nacional and Tinta Roriz. The grapes are selected and harvested by hand in mid September and placed in small trays, keeping them in perfect condition during their transport to the winery.

## ***Winemaking & Ageing***

The Ports selected for the Delaforce Fine Tawny blend begin their fermentation in autovinifiers in contact with their skins until the addition of the brandy. The wines then age in oak vats and are blended consistently to an average of 4 years.

## ***Notes***

### ***Technical data***

Alc./Vol.:	20,00%
Total acidity:	4,12 g/l
PH:	3,6
Residual sugar:	101,8 g/l

A young Tawny Porto, showing amber reflections, with succulent berry flavors and ripe stone fruit nuances, typical of its style. On the palate it reveals direct, firm tannins in a fresh, balanced texture.