



## DELAFORCE



<i>Wine</i>	Delaforce
<i>Varieties</i>	Touriga Nacional
<i>Year</i>	2012
<i>Region</i>	DOC Douro
<i>Country</i>	Portugal
<i>Production</i>	10.000 bottles (750ml)

*Store bottles on their sides, in a cool, dry place (16°C) and away from any direct light. Serve at 18°C Enjoy this elegant, Douro Red with roastbeef, game dishes and cheeses.*

### *Delaforce*

For more than 175 years members of the Delaforce family have been associated with excellent Port wine from the famous Douro Valley of Portugal. David Delaforce is now working in close co-operation with Real Companhia Velha (RCV), the owner of the Delaforce brand, to produce and market world-class Douro wines side by side with the renowned Delaforce Ports. He is heading up the wine selection and marketing while Pedro Silva Reis, chairman of RCV, manages affairs on the home front. Two of RCV's premium vineyards, Aciprestes and Cidrô, have been chosen to provide the grapes for this exciting project. A highlight of the strategy is to showcase two of the world's best grape varieties: Touriga Nacional and Cabernet Sauvignon. The range consists of three wines - a single vineyard premium Red; a ripe and luscious Touriga Nacional; the ground-breaking "Super-Douro" blend of Touriga Nacional and Cabernet Sauvignon.

### *Year 2012*

In 2012 we had the driest winter (December to February) in the last 40 years. The drought was slightly reduced in April and May. Due to March temperatures, the bud break occurred within the average dates, a delay was then verified until the beginning of the blossoming, which was stimulated by the sudden temperature rise, happening around the 25th May.

Later, the low temperatures delayed the vegetative cycle again, which lasted until the beginning of the harvest.

The main characteristics of 2012 were the low levels of water in the soil, conditioning the vigour of the plants and strong coulure and millerandage. The grapes arrived at the winery in perfect conditions, with excellent ripeness, concentration and acidity.

### *Winemaking and ageing*

Fermentation takes place in stainless steel vats at controlled temperature. The wine ages in French oak barriques for a period of 12 months in which 30% of the wine ages in new oak.

### *Tasting Notes*

An elegant wine with an impressive aromatic intensity of typical Touriga Nacional fruit aromas and floral notes in perfect combination with slight nuances of vanilla from its ageing in oak. A very elegant and well balanced wine with well integrated tannins and a fresh acidity leading to a long and lingering finish. A wine with enormous potential to age in bottle.

#### *Technical Information*

Alc./Vol.:	14°
Total Acidity:	5.2 g/l
PH:	3.57