

AN EDUCATION IN FINE PORT WINES



DELAFORCE OPORTO
SINCE 1868



PURVEYORS OF FINE PORT WINE
TO THE KINGS OF PORTUGAL 1894-1906

DELAFORCE

2007

VINTAGE

PORT



DELAFORCE
PORT



WHAT MAKES PORT DIFFERENT

The vineyard

The grapes that go to make a Port are grown exclusively on the historic schistous slopes of Portugal's Douro Valley, one of the oldest area of wine appellation in the world, first formally defined by the Marques de Pombal in 1756. A combination of extreme climate and lean, rocky terrain produces extraordinary concentrated grapes that give Port its depth, fullness and complexity.

LIST OF GRAPE VARIETIES

TOURIGA FRANCA
Intensely aromatic, low yield, medium berries, tight clusters.

TINTA BARROCA
Precocious and rich in sugar, good productivity, opulent, round and supple.

TINTA RORIZ
Very fine and aromatic, giving complexity, elegance and a firm structure.

TOURIGA NACIONAL
Wonderful concentration and scale, small berries, tight clusters.

TINTO CÃO
A very old vine varietal with good acidity and colour, generous in alcohol.

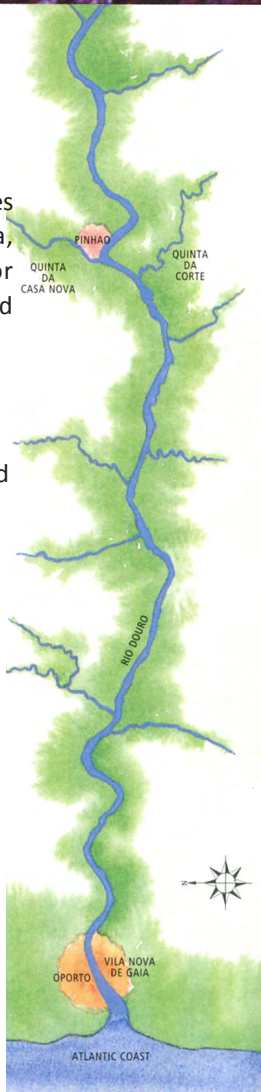
TINTA AMARELA
Good production, rich in colour and tannins if correctly sited.

The grapes

Although the law permits around 40 different varieties for Port production, Delaforce focuses on the top six varietals: Touriga Nacional, Touriga Franca, Tinto Cão, Tinta Barroca, Tinta Roriz, and Tinta Amarela. These varieties are selected for their superior quality and finesse. Each has its own distinctive character and strengths that add dimension to the final Port wine blend.

The fermentation

Port wine is allowed only three days to ferment, at which point the fermentation is stopped by the addition of pure grape spirit with a strength of 77% alc/vol. This process of fortification preserves almost half of the grapes' natural sugar that would otherwise be converted to alcohol. Hence the natural sweetness and complex flavours of a Port, and its alcoholic strength - around 20% by volume





The ageing

Age is fundamental in the making of Port, far more so than for any conventional wine. In the Spring following the harvest, the young wine is taken down river to the moist, temperate climate of the Atlantic coast where it is set aside to age in old oak casks or vats in the lodges of Vila Nova de Gaia, across the Douro from the town of Oporto.

A cask or 'pipe' holds approximately 630 litres, and the much larger vats hold 25,000-100,000 litres. This difference in volume regulates the interaction of the Port with oxygen which alters the flavours and lightens the colour of Port over several years. A large vat offers

relatively little oxygen contact and will produce dark, fresh, fruit-driven Ports, compared to a pipe where oxidative maturation encourages the development of ripe fruit and nutty flavours.

Ageing softens the tannins in a wine and in the case of Port allows the development of even more complex flavours and aromas. The youngest Delaforce is already three years old, and most of Delaforce Ports are more than four years old. Compare that with most table wines that are usually released after only a year.

The blending

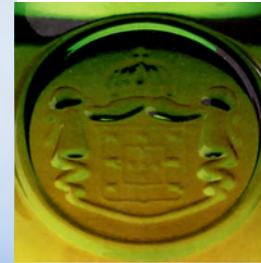
The rich distinctions that we find in Port are in many cases created by the very skilful combination of wines of different ages and sub-regions of the Douro. The role of blending varies with each particular style of Delaforce Port, and the following pages explain the differences.





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WHITE PORT



White Port is made from white grapes grown on the steep, schistous slopes that flank the River Douro and its tributaries. The must from these grapes is fermented for only three days. It is then fortified by the addition of grape spirit that kills the fermenting yeast and conserves the natural sweetness of the grape.

Like any other Port, the young wine is then shipped downstream to a world of a very different kind, across the river from the town of Oporto, in the lodges of Vila Nova da Gaia where it ages in oak vats that breathe the moist, temperate climate of Portugal's Atlantic coast.

Years later, the blender will select and combine these aged wines to recreate year on year the particular style and superior quality that customers have come to expect from the bottle of Delaforce they favour.

Delaforce white port is the aperitif Port par excellence, predominantly consumed before a meal.

Serve it lightly chilled and straight or mix it one-third Port with two-thirds tonic water, served over ice with a few fresh leaves of mint or a slice of lemon - perfect on a summer terrace.

An opened bottle will remain in good condition for 4-6 weeks.



FINE WHITE PORT

*Medium sweet
with a pleasantly
fruity bouquet
and a light delicate
colour that prevails
through long
periods of ageing.
Served with freshly
roasted almonds,
firm or crumbly
cheese.*





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WOOD PORTS FOR EVERYDAY DRINKING

There are two very different types of Port: Wood Ports and Vintage Ports. All Ports must be aged for some years before they are ready to drink, and this for Wood Ports is done entirely in old oak pipes or vats. They age no further in the bottle. Wood Ports are also blended Ports, where the wines from different estates, different grape varieties and often different years are skilfully combined to maintain a certain consistent style.

It is in the art of blending Ports that Delaforce has earned its reputation.

With the blending skills and the extensive range of aged wines at Delaforce's command, then it is possible to create some highly refined Wood Ports with their own particular style of excellence.

Here are two fine examples.

The names of these two Ports reflect the change of colour that occurs as the wine ages in the pipe, from a rich, purplish red to tones of brown. Delaforce Fine Ruby is blended from wines that have been aged for approximately three years, which would be old for a table wine but is young for a Port. The flavour is smooth, mellow and fruity, complemented as the name suggests by rich ruby colour.

Delaforce Fine Tawny takes the age of the wines in the blend to an average of four years, and the colour to dark red with a terracotta rim. Time in the pipe has softened the colour and the youthful fruit flavours have taken on nutty nuances that grow with each year in the wood.

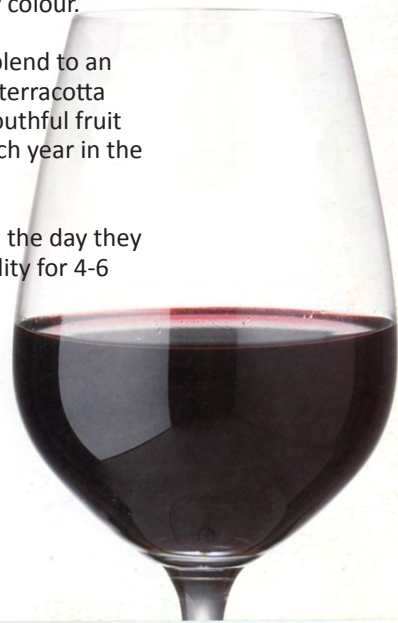
Like all Wood Ports, these wines are ready to drink from the day they are bottled, and a bottle once opened will retain its quality for 4-6 weeks.



FINE RUBY & FINE TAWNY

Ruby and Tawny are both generally served after the meal, the Ruby with dark chocolate, the Tawny with light chocolate, almonds and hazelnuts.

Always best served with friends.





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**DELAFORCE
PREMIUM WOOD PORTS**



Vats and pipes (casks).



Delaforce Reserve, once known as Vintage Character, is a blended Wood Port, not to be confused with Vintage Port. It is so named for its rich and full-bodied styles that are also characteristics found in young Vintage Ports. Delaforce Reserve is made by the Barrel-Aged method, blended from wines with an average age of 3-4 years. Being a Barrel-Aged Port, it will not age further in the bottle. It is ready to drink on the day of purchase, needs no decanting, and an opened bottle will retain its quality for 4-6 weeks.

Delaforce Late Bottled Vintage comes from a single year's harvest and is made with superior-quality wines made in that year. Late Bottled Vintage matures like a Barrel-Aged Port, between 4-6 years in oak vats that allow the softening of the tannins and the development of the wine. It was created for lovers of Vintage Port who wanted some of the complexity and fruitiness of a Vintage without having to wait for 10-15 years. It is also like all other Wood Ports ready to drink on the day it is bottled, and you have no need to decant it. Once opened bottle is good for 4-6 weeks.

Tawny Ports are port wines matured in oak pipes rather than the larger vats, so exposing the wine to greater influence from oxygen as time passes. Colheitas are the relatively rare Tawnies that are made from the wines of a single year (Colheita means harvest). Dated Aged Tawnies are a blend of several years, dated 10, 20, 30 or 40 years old, that being the average age of the wines in the blend.

A Delaforce Colheita, like the exceptional 1994, brings together the finest Tawnies from extensive stocks to express the individual richness and freshness of one particular year enhanced by the subtle nutty characteristics that come with the Tawny ageing process - a perfect match of youth and maturity.



RESERVE

A rich and fruity premium Reserve Port. Served with flourless chocolate cake and a strawberry or raspberry sauce. Also excellent with blue veined cheese.

LBV

1997 LBV has a wonderful fruit driven nose, with aromas of Strawberries and plums. Excellent balance and structure on the palate, with delicious finish. Normally served with the dessert.

COLHEITA 1994

Combines delicious fresh fruit flavours with subtle nutty nuances of hazelnuts. Served with hazel nut and light chocolate cake, surrounded with a dark plum sauce.





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**THE FINEST AGED TAWNY PORTS
A DELAFORCE TRADITION**

The history of Delaforce goes back nearly 200 years, and the reputation of the name is built first and foremost on the making of Aged Tawny Ports.

Two assets are required for the creation of such Ports. One is a superb inventory of maturing wines; the other is the blending skill to exploit them. It takes a highly trained nose to compose such blends, and an encyclopaedic memory of the wines available for blending.

These Ports are the aristocrats of the Wood Port category and Delaforce has two of the best Tawnies available.

The famous His Eminence's Choice is blended from wines with an average age of 10 years; while making of these fine aged tawnies, wines from different ages are blended together to ensure consistency of character and quality, for the rare Curious & Ancient, the average age is 20.

During maturation, these wines become more concentrated over the years, losing about three per cent of the wine to evaporation, a loss which is generously called 'the angels share'.

The investment in care and cost over the years is huge.

Wines of the most precious kind go to make these two flagships of the Delaforce range, and the proof is in the tasting: the famous richness and mellowness of His Eminence's Choice; the

smooth concentrated character and rich tawny brown colour of Curious & Ancient.

Like all Wood Ports, there is no need for decanting and a bottle once opened may be enjoyed for 4-6 weeks.



**HIS
EMINENCE'
S CHOICE**

*Delicious rich
ripe fruit flavours
of plums and
marmalade, with
nutty undertones.*

*Excellent
structure and
length.
Excellent with an
almond tart.*

**CURIOUS &
ANCIENT**

*Exquisite intense
flavours of
walnuts,
hazelnuts
interlaced with
dried fruit and
excellent
structure and
length.*



DELAFORCE
DECLARED
VINTAGES

1900
1904
1908
1912
1917
1919
1920
1927
1935
1945
1947
1950
1955
1958
1960
1963
1966
1970
1975
1977
1982
1985
1992
1994
2000

QUINTA
DA CORTE
VINTAGES

1978
1980
1984
1987
1991
1995
1997



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VINTAGE PORT

A Vintage Port is the ultimate Port, made only in years blessed by exceptional climatic conditions, using only the best grapes from the best vineyards. Unlike table wine, which will produce a vintage every year, Vintage Port is not made in 'off' years. Delaforce continues the age-old tradition of treading the grapes in old granite lagares or stone tanks, which obtains the best extraction from the grapes. Following the same fermentation process as other ports, Vintage Port is fortified with the highest grade of 77% alc/vol grape spirit. A Vintage Port is then aged in old oak vats for a brief interlude of two years, at which point the winemakers select the finest individual wines that are then blended together. The blend they choose is then bottled, and only now does the process of ageing a Vintage Port commence in earnest, the flavours growing more complex with each year that passes, acquiring that unforgettable richness that places Vintage Port among the world's greatest wines.

A Vintage Port is made from the wines of a single great harvest, and very few harvests have that greatness. Vintage Port is therefore by definition always exceptional in quality and relatively rare. There are two forms of Vintage Port, both represented with distinction in the Delaforce range.

Quinta da Corte is a Quinta Vintage Port, made from the wines of a single outstanding year from the terraces of this one exceptional Quinta or estate. On a level above those are the Delaforce Vintage Ports. Classic Vintages that appear only in those rare years when conditions are perfect right across the region; giving the blender freedom to select the very best wines from several vineyards or Quintas. The declaration of a Vintage is a matter for individual shippers, and Delaforce is careful to make such declarations only in years that are truly exceptional.

Having the advantage of privileged sources of supply from some of the best Quintas of the Douro, a Delaforce Vintage in any year is certain to be among the best.

Vintage Ports are sought after across the world for their quality and complexity. Before you eventually open a Vintage bottle, you must first leave it to stand and settle, then decant it with great care to leave the many years' accumulation of dark sediment in the bottle. Then you must drink it all, preferably at a single sitting or at most within two days.



DELAFORCE
VINTAGE &
QUINTA DA
CORTE

A young Delaforce Vintage is a huge opulent intense wine, expressing its youth with fine tannins and dark berry fruit flavours, such as plums and blackcurrants.

After maturing for 10-15 years in bottle, a Delaforce Vintage Port begins to flourish into a delicious complex port, excellent structure and a spectrum of flavours to entice the palate. A Vintage Port is excellent alone or with Stilton cheese.



DELAFORCE - A FAMILY TRADITION

The history of Delaforce goes back to the early Nineteenth Century, and the reputation of the name is built on many generations of family management.

Delaforce is now part of the Real Companhia Velha.

Delaforce continues to build on its history of innovation and the high quality standards that were set out by the founders of the company nearly two centuries ago.