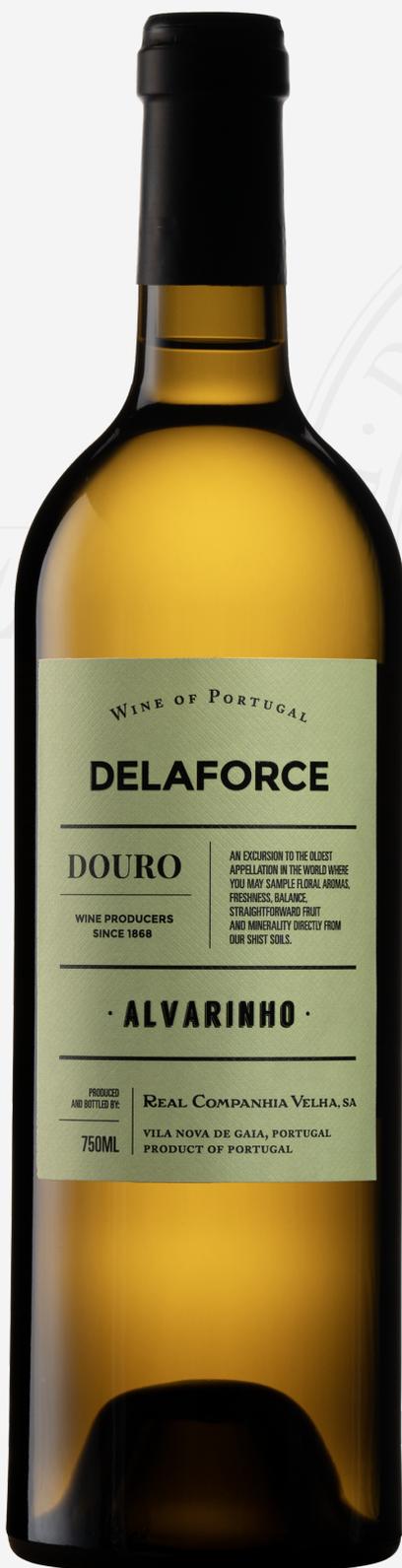


WINE OF PORTUGAL

DELAFORCE

• ALVARINHO •



TASTE PROFILE

The Delaforce Alvarinho is a fragrant wine with notes of white and green fruit beneath the mineral hints, showing some oyster shell characters. It is crisp and elegant on the palate, with tension and vibrancy, finishing sharp and clean.

WINEMAKING

The grapes are crushed on a pneumatic press. Fermentation takes place in stainless steel tanks at a controlled temperature. The wine is kept in stainless steel tanks for 6 months before bottling.

PAIRING SUGGESTIONS

Enjoy this refreshing and delicious wine in any occasion: serve with grilled fish and fresh seafood.

PRESS REVIEWS

2020 | 94 POINTS | DECANTER
2019 | 91 POINTS | JAMES SUCKLING
2017 | 90 POINTS | WINE ENTHUSIAST

COUNTRY Portugal
APPELLATION Doc Douro
VARIETAL Alvarinho
ALCOHOL 13.2%
TOTAL ACIDITY 6.6 g/l
pH 3.18

Store bottles on their sides in a cool place (12°C to 14°C) away from direct light. Serve at 8°C - 10°C