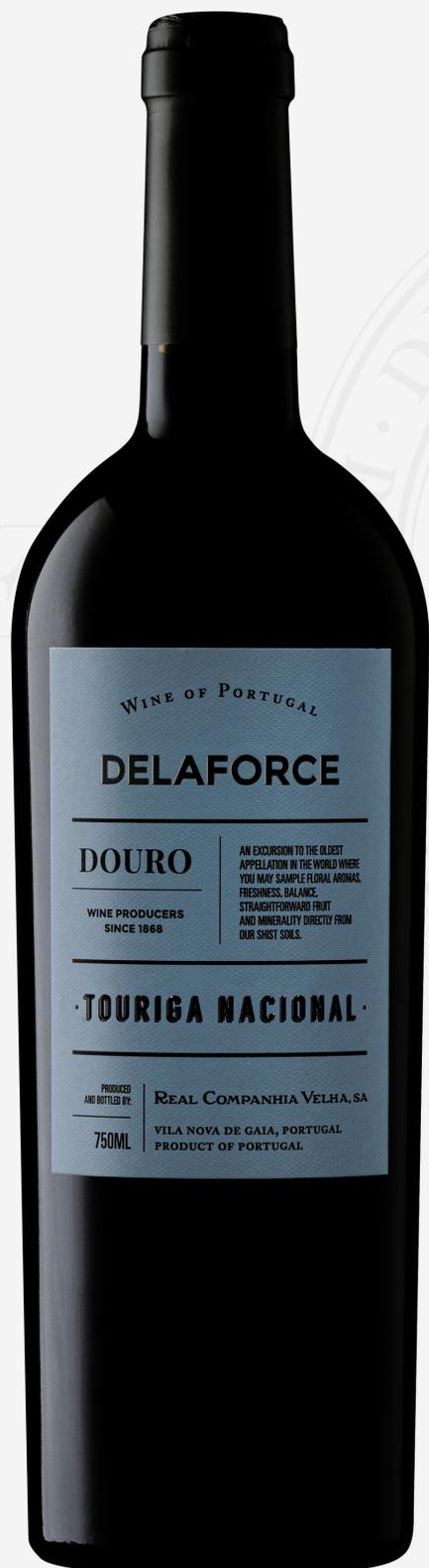


WINE OF PORTUGAL

DELAFORCE

• TOURIGA NACIONAL •



TASTE PROFILE

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. A very 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.

WINEMAKING

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.

PAIRING SUGGESTIONS

Enjoy this elegant, Douro Red with roast beef, game dishes and strong cheeses.

PRESS REVIEWS

2019 | **90 POINTS** | JAMES SUCKLING
2019 | **89 POINTS** | WINE SPECTATOR
2018 | **91 POINTS** | JAMES SUCKLING
2018 | **89 POINTS** | WINE ADVOCATE
2018 | **89 POINTS** | WINE ENTHUSIAST
2017 | **89 POINTS** | WINE ADVOCATE
2017 | **88 POINTS** | WINE ENTHUSIAST
2016 | **89 POINTS** | WINE SPECTATOR

COUNTRY Portugal
APPELLATION Doc Douro
VARIETAL Touriga Nacional
ALCOHOL 14.3%
TOTAL ACIDITY 5.0 g/l
pH 3.69

Store bottles on their sides, in a cool, dry place (16°C) and away from any direct light. Serve at 18°C