



DELAFORCE

DELAFORCE ALVARINHO



<i>Wine</i>	DELAFORCE Alvarinho
<i>Varieties</i>	Alvarinho
<i>Vintage</i>	2012
<i>Appellation</i>	Vinho Regional do Douro
<i>Country</i>	Portugal
<i>Production</i>	12.000 bottles (750ml)

Store bottles on their sides in a cool place (12°C to 14°C) away from direct light. Serve at 8°C - 10°C. Enjoy this fresh-style and delicious wine in any occasion: It makes the perfect compliment for fish and many types of grilled seafood.

Background Information

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.

Alvarinho is believed to be the best Portuguese white variety, producing wines with a great character and individuality. Therefore, it was the white grape strategically selected to be marketed alongside the Delaforce red wine range..

2012 Season

In 2012 we had the driest winter (December to February) of 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 flowering, which was stimulated by the sudden temperature rise, happening around the 25th May.

Later, the low temperatures delay 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 creating potential conditions for coulure and millerandage. Nevertheless, the grapes arrived at the winery in perfect conditions, with excellent ripeness, concentration and acidity.

Winemaking and Maturation

The grapes are crushed on a pneumatic press. Fermentation takes place in stainless steel tanks, at a controlled temperature. No barrel ageing. 100% of the wine is kept in stainless steel tanks for 3 months before bottling.

Technical data

Alc./Vol.:	12.50%
Total acidity:	6,52 g/l
pH:	3,18

Notes

Appearance: Clean, clear and bright pale yellow colour.

Nose: Fruity Aromas tempting floral notes.

Mouth: The combination of fruity aromas and a palate highlighted by crisp acidity and flavourful minerality make this Alvarinho a classic example of the variety.

REAL COMPANHIA VELHA

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