



DELAFORCE
PORT



<i>Wine</i>	Fine White Port Delaforce
<i>Varieties</i>	Malvasia Fina, Rabigato, Gouveio, Viozinho
<i>Vintage</i>	NV
<i>Appellation</i>	Porto
<i>Country</i>	Portugal
<i>Production</i>	30.000 bottles (750ml)

Chill and serve as a refreshing aperitif, or as an excellent dessert wine. Serve at 8°C. It is ready to drink and does not need further ageing. Serve with fruit desserts, like pineapple bavaroise. Store bottles away from any direct light, in a cool, dry place.

Background Info

Over the years, Delaforce has developed a reputation for its outstanding blending and ageing skills which expresses itself in the Company's renowned Tawny Ports.

The house is also celebrated for the elegant and finely-constituted Delaforce Vintage Ports produced from grapes grown in the "Roncão" and "Rio Torto" areas of the Douro.

Today, Delaforce is owned and run by Real Companhia Velha, an independent family group. The Silva Reis family are entirely dedicated to the production and continuous improvement of Port and Douro wines.

Almost every Port style is represented in the Delaforce range of wines that are sold throughout the world. Its distinguished portfolio of products continues to earn the company its recognition as masters of the Port blend.

Over 30 classic Douro grape varieties can be used to make Port but only a handful of the best are planted at the Delaforce vineyards, each contributing to the blend with their unique character and flavour. These include the Touriga Franca, Touriga Nacional and Tinta Roriz. The grapes are selected and harvested by hand in mid September and placed in small trays, keeping them in perfect condition during their transport to the winery.

<i>Technical data</i>	
Alc./Vol.:	19,00%
Total acidity:	3,08 g/l
PH:	3,7

Winemaking & Ageing

The Ports selected for the Delaforce Fine White blend begin their fermentation in autovinifiers in contact with their skins until the addition of the brandy. The wine then ages in oak vats for a maximum period of two years.

Notes

The crisp, clean presentation in green and cream conveys modernity and reflects its versatility as a cool aperitif or sweet dessert wine. Pale colour and medium sweetness. Pleasantly fruity bouquet, typical of Port, which maintains its pale colour over a long period.