



DELAFORCE



<i>Wine</i>	Delaforce
<i>Varieties</i>	Touriga Nacional, Touriga Franca, Tinta Roriz, Tinta Barroca (Field Blend)
<i>Year</i>	2011
<i>Region</i>	DOC Douro
<i>Country</i>	Portugal
	20.000 bottles (750ml)

*Store bottles on their sides, in a cool, dry place (16°C) and away from any direct light.
Serve at 18°C Enjoy this elegant, Douro Red with game dishes and strong cheeses.*

Delaforce

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. A highlight of the strategy is to showcase two of the world's best grape varieties: Touriga Nacional and Cabernet Sauvignon. The range consists of three wines - a single vineyard premium Red; a ripe and luscious Touriga Nacional; the ground-breaking "Super-Douro" blend of Touriga Nacional and Cabernet Sauvignon.

The Year 2011

In 2011 the winter brought many wet days, which assisted the vines to resist the hot and dry summer that followed. As a result of a warm spring, the vines saw early blossom, allowing one of the earliest starts to harvest ever. However, two rainy days in the end of August were perfect for a cool-down of the berries, offering excellent conditions for the maturation process. All these conditions originated the deep ripening of the grapes, which resulted in concentrated, expressive and high quality wines.

Winemaking and ageing

Fermentation and maceration take place in stainless steel tanks at a controlled temperature. 100% of the wine ages in large vats of french oak for 12 months in excellent natural ageing conditions.

Informação técnica

Alc./Vol.:	14°
Acidez total:	5.2 g/l
PH:	3.57

Tasting Notes

Delaforce Tinto presents a clean, deep and beautiful garnet colour. Intense aromas of plums and cherries combine in perfect harmony with nuances of vanilla, evidence of its aging in oak. Eruptions of fruit flavours allow its finish to reveal structure and elegance.