



## DELAFORCE



<i>Vinho</i>	Delaforce Vintage Port
<i>Varieties</i>	Old Vines Field Blend
<i>Year</i>	2009
<i>Region</i>	DOC Douro
<i>Country</i>	Portugal
<i>Production</i>	3.200 Bottles (750ml)

Over the years, Delaforce has developed a reputation for its outstanding blending and ageing skills, which express themselves in the company's renowned Ports.

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.

Delaforce proudly declares the 2011 Vintage as a classic declaration and as one of its best Ports produced in the twenty-first century, originating from our own grapes at the company's vineyards located in the Ronção and Rio Torto areas.

For the last three years, Jorge Moreira has been heading the winemaking department at Real Companhia Velha; his pursuit for quality and consistency has been relentless: *"Our aim focuses on maintaining the Delaforce Ports' style through the quality of our own grapes. At the same time we seek to produce better wines which best portray the character and expression of the Douro Valley."*

### *The Year 2009*

The winter was cold with average temperatures below standard figures for the area. During spring, namely the active phase for the vegetative cycle at the vineyard, the rainfall levels were just above the usual amounts for the region, allowing soils to gain good levels of water. Temperatures were slightly above the average figures of previous years. The summer was hot and dry, with many hours of sunlight, which extended up to the harvest time. These beneficial conditions allowed extraordinary ripeness for our grapes. These grapes were capable to produce wines with fantastic aromatic profiles, with intensity and concentration.

### *Tasting Notes:*

This Vintage Port presents a beautiful purplish colour, typical of a Vintage. Restrained and austere define its bouquet which opens up to unveil aromas of sweet and spiced fruit, leading to an opulent, complex and structured tasting on the palate. Its tannins are evident in a sweet and vibrant form.

<i>Technical data</i>	
Alc./Vol.:	20%
Total acidity:	4.88 g/l
Baumé:	3.5
V.Acidity:	0.21 g/l