



DELAFORCE

<i>Wine</i>	Vintage Port Delaforce
<i>Varieties</i>	Old Vines Field Blend
<i>Vintage</i>	2011
<i>Appellation</i>	Douro DOC
<i>Country</i>	Portugal
<i>Production</i>	6.000 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 of 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. The 2011 Ports are very concentrated yet elegant and fresh. In 2011, we have the best of the two worlds: the freshness, elegance and the exuberance of flavours of fresher vintages; and the power and structure of hotter ones.

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.

Technical data

Alc./Vol.:	20%
Total acidity:	5,11 g/l
PH:	3,45
Residual sugar:	102 g/l