



# Delaforce, Vintage Port, Douro, Portugal, 2017

## Producer Profile

The iconic Real Companhia Velha is the oldest wine company in Portugal, with a history of over 260 years of port production.

Founded in 1756 by the Portuguese Prime Minister Sebastião José de Carvalho e Melo, Marquis of Pombal (called Douro Wine Company back then) to regulate the trade and production of all Port wine. One of the first official duties of the company was the delineation of the boundaries of the Douro wine region. This act essentially made the Douro the world's first regional appellation. Today this company represents some of the finest Quintas in the Douro. Prestigious and experienced, they have been able to preserve and honour the traditional winemaking while investing in the future with constant modernisation and experimentation in their vineyards.

## Viticulture

Overarching some of the best Quintas in the Douro, they have been able to preserve and honour the tradition of winemaking while investing in the future, with constant modernisation and experimentation at their vineyards. Real Companhia Velha are very proud to announce that they have been granted the first "Sustainable Winegrowing Certification" by APCER - the leading Portuguese accreditation institution, following the internationally recognised standard of sustainable viticulture created by IVV and ViniPortugal - Portugal's wine sector governing and promotional bodies. This is an official recognition of the sustainable practices which Real Companhia Velha has implemented over the years, particularly in the vineyard and has been scored with grade A – the highest level of sustainability demonstrating the company's commitment to preserving the environment.

## Winemaking

Once the grapes have been crushed, the fermentation starts to convert the natural sugar of the grape juice into alcohol. At this time, the grape skins must be constantly submerged in the fermenting wine so that they release the natural substances which give the wine its structure, colour and flavour. For Delaforce's most prestigious wines this is done by foot treading, an expensive but very effective method. Other wines are made in specially designed fermentation tanks. When about half of the natural sugar of the grape juice has been fermented, a small amount of clean and neutral grape spirit is added to the wine. This fortification, as it is known, stops the fermentation and preserves some of the natural sweetness of the grape in the finished wine. The wine is then left to settle in large vats until early the following year when it is taken down to the coast to age in the cool and tranquil wine cellars, known as 'lodges', in Vila Nova de Gaia.

## Tasting Note

Almost black in colour, Delaforce Vintage Port is packed with blackcurrant and dark red berry fruits.

## Food Matching

Serve with blue cheese, mature cheddar, nuts, and chocolate desserts.

## Awards

**Wine Spectator 94 Points Robert Parkers The Wine Advocate 91 Points**



Product code: 1395

## Technical Details

### Varieties:

Touriga Nacional  
Touriga Franca  
Tinta Roriz

**ABV:** 20%

**Closure:** Natural cork

**Colour:** Red

**Style:** Port

**Oak Ageing**



**Case Size:** 6 x 75cl

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