# Delaforce, Vintage Port, Douro, Portugal


Product code: 1395

## PRODUCER PROFILE

Founded in 1868, Delaforce is one of the Douro's classic Port houses, long respected for its elegant, fruit-driven style and consistency across Port categories.

British in origin, the house built its reputation through blending expertise, careful ageing and strong export markets, particularly in the UK and Europe. Today, Delaforce forms part of Real Companhia Velha, Portugal's oldest wine company, giving it access to some of the Douro's finest vineyard sources while preserving its distinct house style. The brand balances heritage Port production with a modern outlook, producing both traditional Ports and contemporary Douro table wines aimed at international consumers.

Over 30 classic Douro grape varieties can be used to make port but only a handful of the best are planted in the Delaforce vineyards, each contributing its unique character and flavour to the blend. Grapes are sourced from prime Douro Valley vineyards, especially Rio Torto and Roncão in Cima Corgo, with key varieties like Touriga Nacional, Touriga Franca and Tinta Roriz, hand-harvested for quality.

## 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.

## TASTINGNOTE

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**
This is bursting with gutsy red and black currant, fig, and boysenberry compote flavors, infused with black tea, anise and wood smoke notes. The brambly finish shows latent energy as it pumps along, ending with nice dry cut. A rock 'em sock' em Port, with an old-school hint. Best from 2035 through 2060. 400 cases made. 94 Points, JM, Dec 2019.
**Robert Parkers The Wine Advocate 91 Points**
The 2017 Vintage Port is a field blend from old vines aged for 24 months in used Portuguese oak. It comes in with 103 grams of residual sugar. This is sourced from the same quinta as the separately listed Carvalhas Port (namely, Carvalhas), but the selection of parcels is different. They are very different wines. This is not as bright and has a more brooding demeanor. Dry and stern, this shows off serious power and fine focus. It's not as exuberant as some 2017s—its fruit is not quite as vivid—but it is beautifully structured and should age well. It has good concentration as well. Give this some time, but it won't be unapproachable if drunk somewhat young. It should hold for 50 years or so. There were 441 cases produced, set for September release. 91 Points, MS, July 2019.

## TECHNICAL DETAILS

**Varieties:**
Others 100%

**Features:**
Vegetarian
Vegan

**ABV:**
20%

**Closure:**
Natural cork

**Colour:**
Red

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