



Delaforce, 'Curious & Ancient', 20 Year Old Tawny Port, Douro, Portugal

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

The wine is carefully blended after full tasting and examination of Delaforce Ports which are selected from the best areas of the Douro Port region every year to become reserves for His Eminence. These reserves will remain maturing in casks over many years in Vila Nova de Gaia until they reach the mellow perfection for which it has justly gained much fame.

TASTING NOTE

This very rare old tawny is drawn from the firm's extensive reserves of old cask matured port. Its elegant and complex nose displays aromas of orange flower, walnut and butterscotch, spicy hints of liquorice and vanilla and an attractive 'cigar box' woodiness on a background of rich figgy fruit. In the mouth it is round, smooth and richly-flavoured with a long spicy and jammy finish.

FOOD MATCHING

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

AWARDS

Wine Spectator 90 Points Wine Advocate 89 Points



Product code: 1394

TECHNICAL DETAILS

Varieties:

ABV: 20%

Oak Ageing

Touriga Nacional
Touriga Franca
Tinta Roriz

Features:

Vegetarian
Vegan

Closure: Natural cork

Colour: Red

Style: Port

Case Size: 6 x 75cl

Order online or email orders@alliancewine.com