

Product code: 1395

DELAFORCE, VINTAGE PORT, DOURO, PORTUGAL, 2000



Producer Profile

Real Companhia Velha is the oldest wine company in Portugal, having recently celebrated 260 years of uninterrupted port production.

Founded in 1756 by the King of Portugal, this company represents some of the finest Quintas in the Douro. Old but not out of touch, 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

At some of 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.

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.

Technical Details

Varieties:

Touriga Nacional
Touriga Franca
Tinta Roriz

ABV: 21%

Closure: Natural cork

Colour: Red

Style: Port

Case Size: 6 x 75cl

Oak Treatment

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

Robert Parker 90 Points

Made in a sweet, open-knit, precocious style, Delaforce's 2000 reveals a dense ruby/purple color as well as sweet, accessible black cherry/blackberry fruit with hints of smoke, earth, and truffles. This lush, medium to full-bodied, juicy, succulent effort will last for 15+ years. 90 Points.

93 Points in Wine Spectator

Fresh and bright in feel, with a mix of green tea, star fruit, peach and persimmon notes forming the core, backed by light date and salted caramel details on the finish. Shows lovely tension. A hazelnut husk accent lingers on the finish. Drink now- J.M. June 2018.