

WINE OF PORTUGAL

# DELAFORCE

• RED BLEND •



## TASTE PROFILE

A lovely fresh, summer red with vivid aromas of raspberry, dark cherry, and mountain herbs. On the palate, it shows intense and ample flavors of plum and cherry which combine nicely with its firm round tannins, finishing long and lively.

## WINEMAKING

Grapes are hand-picked and transported to the winery in 40kg crates. Upon arrival, the grapes are de-stemmed and slightly crushed before moving into the fermentation vat. The must is fermented in stainless steel vats, at a 24-26°C. The wine is aged for a period of 8 months in stainless steel vats and filtered before bottling.

## PAIRING SUGGESTIONS

Roasted beef, pastas, pizza, mild cheeses and salads.

COUNTRY Portugal  
APPELLATION Doc Douro

VARIETAL Touriga Nacional, Touriga Franca, Tinta Roriz  
& Tinta Barroca

ALCOHOL 13.4%  
TOTAL ACIDITY 5.5 g/l  
pH 3.68

Store bottles on their sides, in a cool, dry place (16°C) and away from any direct light. Serve at 16°C