



DELAFORCE

FINE RUBY PORT



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 own unique character and flavor to the blend.

These include Touriga Nacional, Touriga Franca and Tinta Roriz. The grapes are selected and harvested by mid September and are placed in small trays which keep them in perfect condition during transport to the winery.

TASTING NOTES

This wine's succulent berry flavors of moderate extraction converge with ripe stone fruit nuances supported by direct, firm tannins in a fresh, balanced texture.

PAIRING SUGGESTIONS

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

COUNTRY Portugal

APPELLATION Porto

VARIETAL Touriga Nacional, Touriga Franca & Tinta Roriz

ALCOHOL 20.0%

TOTAL ACIDITY 4.08 g/l

pH 3.7

Store bottles on their sides in a cool place (12°C to 14°C) away from direct light. Serve at 17-18°C.