



# DELAFORCE

## VINTAGE PORT



Delaforce Vintage Ports are produced only in years of outstanding quality and represent a selection of the very best wines of the harvest, chosen for their ability to continue improving for many decades in the bottle. Their elegance and balance are achieved by the selection of the very best grapes from our vineyards in the Cima Corgo area of the Douro Valley.

### TASTE PROFILE

The Delaforce Vintage Ports are very pure in feel, more delicate and feminine and privilege the elegant and fruity character opposed to austere power and structure. Typically, with notes of cassis, plum, boysenberry, licorice and earth hints, the wines are refined and long and whilst approachable young, they offer great ageing potential.

### PAIRING SUGGESTIONS

Blue cheeses and dark chocolate desserts.

### PRESS REVIEWS

Vintage 2020	95 POINTS	WINE SPECTATOR
Vintage 2020	94 POINTS	WINE ENTHUSIAST
Vintage 2020	92 POINTS	JAMES SUCKLING
Vintage 2019	93 POINTS	WINE SPECTATOR
Vintage 2019	91 POINTS	WINE ENTHUSIAST
Vintage 2017	94 POINTS	WINE SPECTATOR
Vintage 2018	95 POINTS	WINE SPECTATOR
Vintage 2016	92 POINTS	WINE SPECTATOR
Vintage 2011	94 POINTS	JAMES SUCKLING
Vintage 2011	93 POINTS	WINE SPECTATOR
Vintage 2007	91 POINTS	WINE ADVOCATE
Vintage 2003	95 POINTS	WINE SPECTATOR
Vintage 2000	95 POINTS	DECANTER

COUNTRY Portugal  
APPELLATION Porto  
VARIETAL Old Vines Field Blend  
ALCOHOL 20.0%

Store bottles on their sides in a cool place away from direct light.  
Serve at 16-18°C. Ready to drink, yet it will also benefit from patient cellaring