



## DELAFORCE



<i>Wine</i>	Delaforce Colheita Tinto
<i>Varieties</i>	Touriga Franca, Touriga Nacional, Tinta Roriz, Tinta Barroca
<i>Vintage</i>	2013
<i>Region</i>	DOC Douro
<i>Country</i>	Portugal
<i>Production</i>	40.000 bottles (750ml)

*Store bottles on their sides in a cool place (16°C to 18°C) away from direct light. Serve at 18°C. Enjoy this superb wine, made from our excellent vines, ready to drink, yet with potential to develop after bottling: Ideal accompaniment to pizza, white meat and cheeses.*

### *Delaforce*

For more than 175 years members of the Delaforce family have been associated with excellent Port wine from the famous Douro Valley of Portugal. David Delaforce is now working in close co-operation with Real Companhia Velha (RCV), the owner of the Delaforce brand, to produce and market world-class Douro wines side by side with the renowned Delaforce Ports. He is heading up the wine selection and marketing while Pedro Silva Reis, chairman of RCV, manages affairs on the home front. Two of RCV's premium vineyards, Aciprestes and Cidrô, have been chosen to provide the grapes for this exciting project. A highlight of the strategy is to showcase two of the world's best grape varieties: Touriga Nacional and Cabernet Sauvignon. The range consists of three wines - a single vineyard premium Red; a ripe and luscious Touriga Nacional; the ground-breaking "Super-Douro" blend of Touriga Nacional and Cabernet Sauvignon.

### *The Year of 2013*

The year 2013 began with a cold and rainy winter, especially during the months of January and March. March itself was the second month with most rainfall over the last 50 years, which conditioned the completion of some cultural tasks on the vine during that period. Although faced by the cold weather, the blossoming occurred during the expected period (end of March). In the following 3 months, we came across large temperature oscillations, which influenced the vine's cycle- flowering occurred during a period of climatic instability; nevertheless most grape varieties were not affected in terms of blossoming. By the end of June, it was verified a delay in the vegetative cycle of 10 to 15 days in comparison to the average of past years. Colour began to show on the grapes during the last 10 days of July, resulting in a delay in harvest.

The year 2013 offered good production levels in which the climatic conditions contributed to the production of mature, yet fresh, aromatic and excellent quality whites.

### *Winemaking and Maturation*

Fermentation and maceration take place in stainless steel tanks at a controlled temperature. There is no oak ageing.

### *Tasting Notes*

A clean, deep and bright ruby coloured wine with red berry and cherry notes showing intensity and freshness. Ripe fruit flavours, excellent structure, velvety and very well balanced.

#### *Technical data*

Alc./Vol.:	13%
Total Acidity:	5.13 g/l
PH:	3.62