



# DELAFORCE



## DELAFORCE Alvarinho 2012

### Country

Portugal

### Wine

Delaforce Alvarinho

### Appellation

Vinho Regional do Douro

### Varieties

Alvarinho

### Production

1,000 cases (750ml)

*Store bottles on their sides in a cool place (12°C to 14°C) away from direct light. Serve at 8°C - 10°C. Enjoy this fresh style and delicious wine on any occasion. It makes the perfect complement to fish and many types of grilled seafood.*

### Winemaking and Maturation

The grapes are crushed on a pneumatic press. Fermentation takes place in stainless steel tanks at a controlled temperature. No barrel ageing. 100% of the wine is kept in stainless steel tanks for 3 months before bottling.

### 2012 Season

The winter of 2012 (Dec thru Feb) was the driest of the past 40 years. The drought was slightly reduced in April and May. Due to March temperatures, the bud break occurred within the average dates with beginning of flowering in late May due to sudden temperature rise. Later in the year, the vegetative cycle lasted until the beginning of harvest.

Main characteristics of the vintage were the low levels of water in the soil which conditioned the vigor of the plants and strong color. The grapes were in perfect condition, with excellent ripeness, concentration and acidity. The year was average in terms of quantity and excellent in terms of quality.

### Tasting Notes:

Clean, clear and bright, pale yellow color. Fruity aromas and tempting floral notes. The palate is highlighted by crisp acidity combined with flavorful minerality which make this Alvarinho a classic example of the variety.

<b>Alc./Vol.</b> .....	12.50%
<b>Total acidity</b> .....	6.52 g/l
<b>PH</b> .....	3.18