

# ALVARINHO 2021

The Delaforce House Style which is "rich, elegant and fruity" is evident in the entire range. Tradition and the continuing commitment to real quality and individually are the main foundations since 1868.



COUNTRY	Portugal
APPELLATION	DOC Douro
VARIETAL	Alvarinho
ALCOHOL	13.2%
TOTAL ACIDITY	6.6 g/l
pH	3.18



## TASTING NOTES

"Fragrant with some white and green fruit beneath the mineral whiff, showing some appetizing oyster shell characters. This is crisp and elegant on the palate, with verve and vibrancy. Energetic and pithy finish." James Suckling - Oct. 10, 2022.

## WINEMAKING & AGING

The grapes are crushed on a pneumatic press. Fermentation takes place in stainless steel tanks at a controlled temperature. The wine is kept in stainless steel tanks for 6 months before bottling.

## FOOD PARING

Enjoy this refreshing and delicious wine in any occasion: serve with grilled fish and fresh seafood.

*Store bottles on their sides in a cool place (12°C to 14°C) away from direct light. Serve at 8°C - 10°C.*

## HISTORICAL ACCOLADES

- 2020v | **94 POINTS** | DECANTER
- 2019v | **91 POINTS** | JAMES SUCKLING
- 2017v | **90 POINTS** | WINE ENTHUSIAST