



# DELAFORCE

## FINE WHITE PORT



### TASTING NOTES

The crisp, clean presentation in green and cream conveys modernity and reflects its versatility as a cool aperitif or sweet dessert wine. Pale color and medium sweetness. Pleasantly fruity bouquet, typical of Port, which maintains its pale color over a long period.

### WINEMAKING

The Ports selected for the Delaforce Fine White blend begin their fermentation in autovinifiers in contact with their skins until the addition of the brandy. The wine then ages in oak vats for a maximum period of two years.

### PAIRING SUGGESTIONS

Chill and serve as a refreshing aperitif, or as an excellent dessert wine. Serve with fruit desserts, like pineapple bavaroise.

COUNTRY Portugal

APPELLATION Porto

VARIETAL Malvasia Fina, Rabigato, Gouveio, Viozinho

ALCOHOL 20.0%

TOTAL ACIDITY 3.08 g/l

pH 3.7

Store bottles on their sides in a cool place away from direct light. Serve at 48-52°F. It is ready to drink and does not need further aging.

