

# ClassicO

Fine Wines & Spirits  
-est. 2002 -

# Delaforce Rose' Port



**Varietal:** Touriga Nacional, Touriga Franca & Tinta Roriz.

**Appellation:** Douro Valley

**Elevation:** 150 mtr

**Soil:** Rocky, with a layer of light clay-schist

**Alcohol %:** 20

**Acidity:** 3.6 gr/Ltr

**Residual Sugar:** gr/Ltr

**ph:** 3.57

**Winemaking & Aging:** Fermentation takes place in stainless steel tanks at low temperatures for five days. Grape skins and stems are mixed with the must for very short time to extract the pink color with the aromas and flavors of a rosé-wine style. When the ideal residual sugar levels are achieved, the wine is fortified by adding 100% natural grape brandy, stopping the alcoholic fermentation, and preserving the grape natural sugars.

**Tasting Notes:** Pink in color with floral notes and raspberry aromas on the nose. On the mouth are notes of ripe cherry and berry fruit flavors with an attractive touch of honey and grapefruit. This porto rosé ends remarkably fresh and crispy.

**Food Pairing:** In warm weather, chill and drink as an aperitif with an ice cube. Prepare cocktails with 6cl. of Delaforce Rose, three ice cubes, slice of lemon, tonic water and finish it with a mint leaf on top.

## Accolades

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