

ClassicO

Fine Wines & Spirits
-est. 2002 -



Delaforce

Alvarinho

Varietal: 100% Alvarinho

Elevation: 150 mtr

Appellation: Douro Valley

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

Alcohol %: 13.2

Acidity: 6.6 gr/Ltr

Residual Sugar: gr/Ltr

ph: 3.18

Tasting Notes: The Delaforce Alvarinho is a fragrant wine with notes of white and green fruit beneath the mineral hints, showing some oyster shell characters. It is crisp and elegant on the palate, with tension and vibrancy, finishing sharp and clean.

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

Accolades

2021 **90** pts J. Suckling

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