

Offley

10 YEARS OLD TAWNY PORTO

Baron of Forrester

Porto Wine | Portugal



The Wine

Offley 10 Years Old Tawny is a superior quality Porto, a tawny with an indication of age that combines freshness and maturity in an excellent way. Proposed by Offley, the prestigious brand that allies modernity with almost three centuries of experience, this 10 year-old Tawny is one of the category's most attractive references.

Tasting Notes

Offley 10 Years Old Tawny has an intense tawny colour with brick-like tones. Its elegant and complex bouquet is characterised by flavours of ripe fruit, marmalade and dry fruit, with notes of vanilla, raisins and jelly. In the mouth, the balance between the richness of the grapes' natural sugars and its tannins provide the wine with a fine structure and a delicate yet complex finish. The intensity of retro-nasal aromas completes the tasting and gives the wine a final persistence typical of Offley brand's unmistakable style.

Serving Suggestions

Offley 10 Years Old Tawny is delicious on its own and goes very well with several salty starters (quiche, foie-gras, creamy seafood and vegetables), rich desserts (from the classic creme brûlée to a simple fresh peach) and a great variety of cheeses (including cured and blue cheese). Serve between 16° C and 18° C.

Storing

Offley 10 Years Old Tawny is ready for drinking and does not require decanting. The bottle should be kept upright, protected from light and humidity, at a constant temperature (16° C to 18° C).

Open Bottle Shelf Life

Once open, it should be consumed within 4 months.

Varieties

Offley 10 Years Old Tawny is a blended wine, made from a selection of quality grapes from the traditional red varieties recommended for Porto wine making, namely Touriga Franca, Tinta Roriz, Tinta Amarela, Tinta Barroca and Tinto Cão.

Winemaking

Offley 10 Years Old Tawny is produced by the traditional Porto wine method. The hand-picked grapes undergo stalk-removal and crushing before fermentation, under controlled temperature, with skin maceration so as to extract the best components. The addition of wine alcohol at the ideal moment sets the balance between the wine's body and bouquet. This moment is chosen by the winemaker following strict control of fermentation temperatures and densities, the later depending on the vine variety, maturation stage and the final sweetness required.

Ageing

After the harvest, the wines remain in the Douro until the following spring, when they are taken to Vila Nova de Gaia and enter Offley's centuries-old lodges for ageing in oak wood casks, as required by Porto wine traditional ageing system. Along the years, the wines selected for this Offley 10 Year Old Tawny are carefully tasted and analysed, raked from lees and all corrections deemed necessary by the tasters are carried out. The final blend results from a selection of wines between 9 and 12 years of age, composed to maintain the consistency and character of this Offley 10 Year Old Tawny.

Technical Details

Alcohol: 20%

Total Acidity: 4,58 g / l (tartaric acid)

Sugar: 101,1 g / l

pH: 3,22



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