

Offley

20 YEARS OLD TAWNY PORTO

Baron of Forrester

Porto Wine | Portugal



The Wine

Offley 20 Years Old Tawny Porto is a high-quality Porto wine, a special tawny with an indication of age, elegant and complex, with the unique style of Offley, the prestigious brand that combines modernity with almost three centuries of experience.

Tasting Notes

Offley 20 Years Old Tawny has a well-defined tawny hue with orange-like hints. Its aroma is intense and complex, with notes of vanilla, cinnamon, pepper, ginger, exotic wood, varnish, cedar, plum and hazel, the result of its careful evolution along many years. In the mouth, its fine structure and the balance between sugars and tannins stand out. The finish is delicate and lingering, with good harmony of retro-nasal flavours, the Offley brand's unmistakable style.

Serving Suggestions

Offley 20 Years Old Tawny is very appealing on its own as well as an excellent accompaniment for the most demanding connoisseurs, be it with hors d'oeuvres and more elaborate salty starters, dry fruit and nut deserts, eggs and caramel, coffee and chocolate, or with a good variety of cheeses. Serve between 16° C and 18° C.

Storing

Offley 20 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 20 Years Old Tawny is a blended wine made from a selection of high quality grapes from the traditional red varieties recommended for the Douro region, especially Touriga Franca, Tinta Roriz, Tinta Amarela, Tinta Barroca and Tinto Cão.

Winemaking

Offley 20 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 outstanding wines selected for this Offley 20 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 strict selection of wines aged between 15 and 40 years, masterfully combined so as to maintain Offley 20 Year-Old Tawny's unique identity, style and consistency.

Technical Details

Alcohol: 20%

Total Acidity: 5,18 g / l (tartaric acid)

Sugar: 113,7 g / l

pH: 3,25



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