

Offley BOA VISTA VINTAGE PORTO 2007

Porto Wine | Portugal



The Wine

Offley Boa Vista Vintage Porto 2007 is the flagship wine of this centennial Porto house, a special category red Porto, of a single outstanding year, selected for its extraordinary quality to be matured in bottle, favouring all its unique characteristics and potential. Gift of nature, they are shaped by human skill and a fine winemaking expertise, established almost 300 years ago.

Tasting Notes

Offley Boa Vista Vintage Porto 2007 is an elegant wine, with good harmony. The colour is purple, almost opaque. The aromas are very intense and complex, and red ripe fruits, resin and spices, such as pepper and clove can be detected. In the mouth, it impresses through its structure and its firm tannins, of a great quality. It's possible to feel a taste of ripe red fruits and exotic woods. The finish is long and robust.

Serving Suggestions

Offley Boa Vista Vintage Porto 2007 is a classic, powerful Porto wine, ideal to serve at the end of a good meal, on its own or with cheese and walnuts. Designed to mature over long time, unfolding its potential, the wine will throw sediment making it necessary to handle with care and decant prior to serving.

Storing

The bottle should be stored on its side, protected from direct light and excessive humidity, at a constant temperature of about 16° C-18° C.

Open Bottle Shelf Life

Once open, enjoy within 24-48 hours of opening.

Varieties

Offley Boa Vista Vintage Porto 2007 is produced with grapes from our vineyards in the Pinhão area (Cima Corgo), mainly Quinta da Boavista, and with a special relevance of Tinta Roriz, Touriga Nacional and Touriga Franca.

Winemaking

The grapes, hand-picked with optimal maturation, were vinified following Porto wine's traditional method. Separate varieties were fermented in robotic lagars as determined by the winemaker - with maceration under controlled temperatures. It was halted through the addition of wine alcohol at the ideal point for each variety.

Ageing

After the harvest, the wines remained in the Douro until the following spring, when they were taken to Vila Nova de Gaia and entered Offley's centuries-old lodges for ageing as required by Porto wine traditional ageing system. The wines selected for this Offley Vintage 2007 were carefully tasted and analysed by the oenology team that confirmed the excellence of the wines and prepared the final blend. The final wine was bottled in the summer of 2009 without previous treatment. Offley Vintage 2007 will continue its evolution in bottle for several decades.

Technical Details

Alcohol: 20,27%

Total Acidity: 4,72 g / l (tartaric acid)

Sugar: 110,5 g / l

pH: 3,54



SOGRAPE VINHOS

"Só de um grande amor nascem grandes vinhos"
"Wines of passion"

