

Offley LATE BOTTLED VINTAGE PORTO 2005

Porto Wine | Portugal



The Wine

Offley Late Bottled Vintage (or L.B.V.) is a high-quality Porto from a single vintage, bottled between the 4th and the 6th year thereafter, and is ready for drinking immediately or after some maturing in the bottle, depending on preference. This wine shows the very characteristic style of the prestigious Offley brand, which allies modernity with almost three centuries' experience.

Tasting Notes

Offley Late Bottled Vintage 2005 has a very intense hue and a finely complex bouquet with prevalence of balmy aromas of pine needles, cedar and tobacco, as well as ripe red fruit and some chocolate. In the mouth it shows a very good structure, conspicuous, high-quality tannins, a fine acidity and a long and harmonious finish.

Serving Suggestions

Offley Late Bottled Vintage 2005 is ideal on its own or with cheese, chocolate- or custard-rich desserts, fresh fruit and red fruit tarts.

Storing

Offley Late Bottled Vintage 2005 is expected to age well in bottle for the next years and should be stored on its side, protected from direct light and excessive humidity, at a constant temperature of about 16° C-18° C. Offley Late Bottled Vintage 2005 may require decanting, following some years of ageing in bottle.

Open Bottle Shelf Life

Once open, Offley Late Bottled Vintage 2005 should be drunk with 2-3 days.

Varieties

Offley Late Bottled Vintage 2005 is a blend of selected native red varieties, namely Touriga Franca, Touriga Nacional, Tinta Barroca, Tinta Roriz, Tinta Amarela, Rufete and Malvasia Preta, grown mainly at Offley's leading estate Quinta da Boavista in the Upper Corgo region of the Douro valley.

Winemaking

Offley Late Bottled Vintage 2005 was made in accordance with the traditional Porto method, the grapes having been hand-picked at their ideal maturation stage. Fermentation took place in stainless steel vats and presses, under temperature control, and it was stopped through the addition of grape alcohol. The resulting wines are naturally sweet and rich, deep-coloured and full-bodied, with greatly concentrated bouquet.

Ageing

The wines ensuring the Offley LBV style were taken to the traditional lodges at V. N. Gaia where they were aged in oak wood casks in ideal temperature and humidity conditions. The gradual and balanced evolution of these wines was constantly monitored by the Offley oenology team who, after multiple tastings, prepared the final blend. It was bottled in its 4th year, without cold stabilisation, and therefore it is natural that it should develop a deposit with the passing of time.

Technical Details

Alcohol: 20,72%

Total Acidity: 4,54 g / l (tartaric acid)

Sugar: 105,3 g / l

pH: 3,37



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