

Offley RUBY PORTO

Porto Wine | Portugal



The Wine

Offley Ruby is a young red Porto wine, an accessible classic created for the satisfaction of the many that enjoy this style by Offley, the prestigious brand that combines modernity with almost three centuries of experience.

Tasting Notes

Offley Ruby Porto has an attractive and well defined red-ruby hue and lively aroma reminiscent of red fruit with some more complex notes arising from its ageing in oak wood. In the mouth, it has a fine balance between sweetness and mature tannins, it is well structured and it has a long finish. Its elegance and liveliness make it the ideal option for those who enjoy young and accessible Porto wines.

Serving Suggestions

Offley Ruby Porto is a versatile wine that goes very well with cheese and assorted desserts, including fresh-fruit tarts. Served on its own, chilled or with ice, it is also a surprising option as an aperitif or evening drink.

Storing

Offley Ruby Porto 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 weeks.

Varieties

Offley Ruby Porto is a blended wine, made from a selection of quality grapes from the red vine varieties recommended for the Douro, especially Touriga Franca, Tinta Roriz, Tinta Amarela and Tinto Cão.

Winemaking

Offley Ruby 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. Throughout the years the wines are carefully tasted and analysed by the oenology team who also makes all necessary corrections and prepares the final blend so as to keep Offley Ruby Porto's style and character. The wines selected are usually between 2 and 5 years of age, which makes it possible to obtain a fresh and young wine with an average age of 3 years. The final blend is filtered and cold-stabilised prior to bottling, and it is ready for drinking.

Technical Details

Alcohol: 19,5%

Total Acidity: 4,20 g / l (tartaric acid)

Sugar: 94,5 g / l

pH: 3,51



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