

Offley TAWNY PORTO

Porto Wine | Portugal



The Wine

Offley Tawny is an elegant red Porto wine, a tawny wine with a classic style, with both maturity and freshness, 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

With an attractive red-tawny hue, typical of an older wine, Offley Tawny Porto has a delicate aroma reminiscent of ripe red fruit and enhanced by dry fruit notes that provide it with an added complexity. In the mouth, there is a fine balance between soft tannins and natural sweetness which combine harmoniously towards an elegant and fine finish.

Serving Suggestions

Offley Tawny Porto is a very versatile and attractive wine, ideal with traditional desserts, from crème caramel to apple, almond and cream tarts. Served chilled it is an excellent aperitif and goes well with some salted starters.

Storing

Offley Tawny 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 6-8 weeks.

Varieties

Offley Tawny 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, Tinta Barroca and Tinto Cão.

Winemaking

Offley 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. 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 Tawny Porto's style and character. The final blend is filtered and cold-stabilised prior to bottling, and it is ready for drinking.

Technical Details

Alcohol: 19,5%

Total Acidity: 3,96 g / l (tartaric acid)

Sugar: 97,4 g / l

pH: 3,51



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