

# Offley WHITE PORTO

Porto Wine | Portugal



## The Wine

Offley White is a rich White Porto wine, full of freshness and youth, created for the enjoyment of many consumers worldwide by Offley, the prestigious brand that combines modernity with almost three centuries of experience.

## Tasting Notes

Offley White Porto has an attractive yellow-straw hue and an intense aroma dominated by floral, apricot and peach, marmalade and dry fruit notes. The ageing in oak wood has ennobled it, increasing its richness and complexity. In the mouth, the balance between acidity and sweetness stands out, culminating in a long and elegant finish.

## Serving Suggestions

Offley White Porto should be served chilled (about 10° C) with dry fruit or salted almonds, appetisers and varied starters. It is surprising also when served with fresh desserts (for instance, vanilla ice cream with tropical fruits...) or in the Offley Tonic version (in a tall glass serve ½ of Offley White Porto, ½ of tonic water, ice and lemon). Offley White Porto is ready for drinking and does not require decanting.

## Storing

The bottle should be kept upright, protected from light and humidity, at a constant temperature (16° to 18°C).

## Open Bottle Shelf Life

Once open, it should be consumed within 4 weeks.

## Varieties

Offley White Porto is a blended wine, made from a selection of grapes from the vine varieties recommended for the Douro, including Malvasia Fina, Códega, Viosinho and Gouveio.

## Winemaking

Offley White Porto 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 White 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: 3,23 g / l (tartaric acid)

Sugar: 98,2 g / l

pH: 3,46



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