



OFFLEY PORTO BOA VISTA VINTAGE 2011

TYPE: Fortified **CATEGORY:** Vintage **COLOUR:** Red **TONE:** Dark red

DESIGNATION OF ORIGIN: DOC Porto **REGION:** Douro

COUNTRY OF ORIGIN: Portugal

THE WINE

Offley Boa Vista Vintage is a Porto Wine par excellence. It is produced only in years of exceptional quality using selected grapes from the historical Pinhão area, in particular from the renowned vineyards at Quinta da Boavista. With this prestigious legacy, a selection of wines of outstanding quality, an Offley Vintage represents three centuries of Porto Wine experience. A Vintage Porto symbolizes the pinnacle of quality, obtained from a single extraordinary year, selected for its bottle-ageing potential.

TASTING NOTES

Extremely intense in colour. A deep, almost-opaque, dark red. Exceptionally rich aromatically, black forest fruits especially plum, stand out in the nose, with oaky notes of pine and cedar, floral tones of rockrose, hints of "sous bois", and spices such as cloves and nutmeg. On the palate, an excellent body, well-present acidity, lively yet well-integrated tannins and hints of black forest fruits, again plum, but also cherry. An intense and persistent finish.

WINEMAKER: Luís Sottomayor

VARIETIES: 45% Touriga Nacional, 45% Touriga Franca, 10% Tinta Roriz

WINEMAKING

Gentle crushing and partial de-stemming of the perfectly ripened fruit was followed by a very intense period of maceration with the alcoholic fermentation. To achieve the optimum skin extraction that delivers the colour, flavour, tannin components for a Vintage Porto Wine, the grapes were pressed in the granite lagares at controlled temperatures of 28°C. During this phase the temperature, fermentation and density of each grape variety, allowing for individual ripeness and sugar levels, were carefully monitored to determine the addition of the aguardente (grape brandy 77%) to arrest fermentation.

MATURATION

Following the vintage, this Porto Wine remained in the Douro Region until the subsequent spring. In the meantime, the traditional ageing process got underway in oak barrels typical of the Offley style. As it aged for two years under the watchful eye of Offley winemakers, the wine's final blend was created from a meticulous selection of each Porto Wine lot, part of our constant quest for improved quality. In the tradition of Vintage Porto, the Offley Boa Vista Vintage 2011 was bottled in April 2013 without fining or filtration and therefore is likely to throw a deposit and will require decanting.

STORE

Offley Porto Boa Vista Vintage 2011 is bottled in darkened glass with a long natural cork, that provides the effective seal for extended bottle-ageing. Offley Porto Boa Vista Vintage 2011 is a very young wine and is expected to undergo exceptional maturation in bottle. Its peak, should come around its 15th year. However, it is hard to place an upper limit on the longevity of Vintage Portos, which often can surpass the 15-20 year mark, developing tertiary aromas from the bottle maturation. The wine should be stored on its side and at a constant temperature between 16°C-18°C.

SERVE

Decant carefully before serving, at a recommended temperature of 16°C-18°C. Once opened, the wine should be enjoyed within 1-2 days.

ENJOY

Offley Porto Boa Vista Vintage 2011 is ideal on its own at the end of a meal, or accompanied by dried fruits and rich cheeses. Whilst young, it will prove an excellent combination with chocolate-rich desserts and red-berry tarts.

TECHNICAL DETAILS

Alcohol: 21% | Total Acidity: 5,36 g/l (tartaric acid) | Sugar: 110 g/l | pH: 3,53

NUTRITIONAL INFORMATION

Alcohol: 16.7g/100ml | Sugar: 11g/100ml | Energetic value: 166Kcal (696 kj)/100ml | Vegan: Yes | Vegetarian: Yes | Gluten: No

RESPONSIBILITY, QUALITY AND INNOVATION

An innovative family company, focused on making and developing high quality Portuguese wine brands globally, Sogrape Vinhos is an active member of "Wine in Moderation", and certified to the highest world standards for quality and food safety.

AVIN4849391154383

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v14. 2014-10-29

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