



OFFLEY PORTO TAWNY 20 YEARS OLD

TYPE: Fortified **CATEGORY:** 20 Years Old **COLOUR:** Red **TONE:** Tawny

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Offley Porto Tawny 20 Years Old is a high-quality Porto Wine, a special tawny with an indication of age, elegant and complex, with the unique style of Offley, the prestigious brand that combines modernity with almost three centuries of experience.

TASTING NOTES

Offley Porto Tawny 20 Years Old has a well-defined tawny hue with orange-like hints. Its aroma is intense and complex, with notes of vanilla, cinnamon, pepper, ginger, exotic wood, varnish, cedar, plum and hazelnut, the result of its careful evolution along many years. In the mouth, its fine structure and the balance between sugars and tannins stand out. The finish is delicate and lingering, with good harmony of retro-nasal flavours, the Offley brand's unmistakable style.

WINEMAKER: Luís Sottomayor

VARIETIES:

Touriga Franca, Tinta Roriz, Tinta Amarela, Tinta Barroca, Tinto Cão

WINEMAKING

Offley Porto Tawny 20 Years Old 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.

MATURATION

The wines remain in the Douro until the following Spring, when they are taken to V.N.Gaia and enter Offley's centuries-old lodges for ageing in oak wood casks, as required by Porto Wine traditional ageing system. Along the years, the outstanding wines selected for this Offley Porto Tawny 20 Years Old are carefully tasted and analysed, raked from lees and all corrections deemed necessary by the tasters are carried out. The final blend results from a strict selection of wines aged between 15 and 40 years, masterfully combined so as to maintain Offley Porto Tawny's 20 Years Old unique identity, style and consistency.

STORE

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

SERVE

Offley Porto Tawny 20 Years Old is ready for drinking and does not require decanting. Once open, it should be consumed within 2-3 months. Serve between 12°C-16°C.

ENJOY

Offley Porto Tawny 20 Years Old is very appealing on its own as well as an excellent accompaniment for the most demanding connoisseurs, be it with hors d'oeuvres and more elaborate salty starters, nutty deserts, eggs and caramel, coffee and chocolate, or with a good variety of cheeses.

TECHNICAL DETAILS

Alcohol: 20% | Total Acidity: 5,18 g/l (tartaric acid) | Sugar: 113,7 g/l | pH: 3,25

NUTRITIONAL INFORMATION

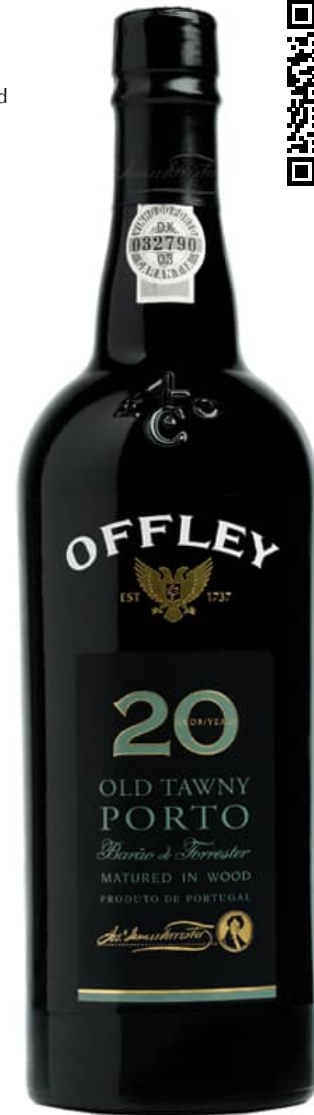
Alcohol: 15.9g/100ml | Sugar: 12g/100ml | Energetic value: 165Kcal (689 kj)/100ml | Vegan: No | Vegetarian: No | Gluten: No

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.

AVIN7479097508936

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