

OFFLEY

EST 1737

PORTO

OFFLEY PORTO TAWNY 30 YEARS OLD

TYPE: Fortified **CATEGORY:** 30 Years Old **COLOUR:** Red **TONE:** Amber

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Offley Porto Tawny 30 Years Old is an exceptional Porto Wine, a very high quality tawny made from old and rare wines selected by Offley, the prestigious brand that combines modernity with almost three centuries of experience.

TASTING NOTES

Offley Porto Tawny 30 Years Old is a remarkable wine, amber in colour with greenish hints. Its bouquet is very intense and has great complexity, with notes of caramel, moka, varnish, walnut and tobacco leaf, harmoniously fine-tuned along years of careful evolution in oak wood. In the mouth, it is a very well-balanced and unctuous wine that shows a delicate structure and a sublime finish. An exceptional wine, it is produced in only limited quantities and stands out as the ultimate symbol of Offley Old Tawnies.

WINEMAKER: Luís Sottomayor

VARIETIES:

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

WINEMAKING

Offley Porto Tawny 30 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

After the harvest, 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 exceptional wines selected for this Offley Porto Tawny 30 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 the strictest selection of wines usually between 25 and 40 years of age, masterfully and skilfully combined so as to achieve Offley Porto Tawny's 30 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 30 Years Old is ready for drinking and does not require decanting. Serve between 14°C-16°C. Once open, it should be consumed within 2-3 months.

ENJOY

A wine of great complexity, it is excellent served on its own or with a coffee, a small piece of chocolate of fine cocoa or even a cigar. It also goes very well with nutty desserts as well as more elaborate sweets and with intense cheeses.

TECHNICAL DETAILS

Alcohol: 20% | Total Acidity: 5,64 g/l (tartaric acid) | Sugar: 122,8 g/l | pH: 3,2

NUTRITIONAL INFORMATION

Alcohol: 15.9g/100ml | Sugar: 12.5g/100ml | Energetic value: 167Kcal (698 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.

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