

# OFFLEY

EST 1737

## PORTO

### OFFLEY PORTO WHITE

**TYPE:** Fortified **COLOUR:** White **TONE:** Straw

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

**COUNTRY OF ORIGIN:** Portugal

#### THE WINE

Offley Porto 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 Porto White has an attractive yellow-straw hue and an intense aroma dominated by floral, apricot and peach, marmalade and nutty 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 lingering and elegant finish.

**WINEMAKER:** Luís Sottomayor

**VARIETIES:** Malvasia Fina, Códega, Viosinho, Gouveio

#### WINEMAKING

Offley Porto White 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. 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 Porto White'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.

#### STORE

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

#### SERVE

Offley Porto White is ready for drinking and does not require decanting. Serve between 6°C-10°C. Once open, it should be consumed within 4 weeks.

#### ENJOY

Offley Porto White should be served chilled with salted almonds, appetisers and varied starters. It is surprising also when served with fresh desserts (for instance, vanilla ice cream with tropical fruits) or as "Offley Tonic".

#### TECHNICAL DETAILS

Alcohol: 19,5% | Total Acidity: 3,23 g/l (tartaric acid) | Sugar: 98,2 g/l | pH: 3,46

#### NUTRITIONAL INFORMATION

Alcohol: 15.5g/100ml | Sugar: 10g/100ml | Energetic value: 152Kcal (634 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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