



OFFLEY PORTO LATE BOTTLED VINTAGE 2017

TYPE: Fortified **CATEGORY:** Late Bottled Vintage **COLOUR:** Red

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Offley Late Bottled Vintage is a superior quality single-harvest Port Wine - bottled 4-6 years after the harvest - which can be enjoyed immediately or after a period of bottle ageing, according to preference. The style of this wine is very characteristic of the prestigious Offley brand, which allies contemporaneity with three centuries of experience.

TASTING NOTES LAST TASTED: 2021

A deep, almost opaque, ruby colour. This wine has an intense and complex aroma with prominent notes of well-ripened fruit, spices - such as pepper and nutmeg - and balsamic hints of resin and tobacco box. On the palate, it has good volume, tannins of great quality, a balanced acidity, further notes of red fruit and a peppery spiciness that invites a fantastically balanced finish.

HARVEST YEAR

2017 was a particularly warm and dry year that saw an increase of roughly 5% in the max, average and min temperatures, in relation to the climatological norm, and around 50% less rainfall than normal. The maturation phase was therefore impacted and conditioned by the reduced amount of available water. The start of the harvest was one of the earliest on record, beginning on the 7th and 22nd of August for whites and reds respectively.

WINEMAKER: Luis Sottomayor

VARIETIES: 33% Touriga Franca, 28% Touriga Nacional, 24% Tinta Roriz, 15% Tinta Barroca

WINEMAKING

Produced using grapes from select plots at Quinta do Sairrão, as well as some from winegrowers with whom we have long-standing relationships. Vinified at the Quinta do Seixo winery, in the traditional manner for Port Wines, with treading in granite 'lagares' at controlled temperatures to extract the compounds that give this wine its colour, aroma and flavour.

MATURATION

After the harvest, the wine remained in the Douro region. It was subsequently transported to Vila Nova de Gaia the following spring to undergo the traditional ageing process in oak casks. During this period, it was subject to frequent racking, analysis and testing to monitor its evolution. The final blend was made after a careful selection of the wines with the requisite style and character for L.B.V. Offley.

STORE

Store in a horizontal position away from heat and light. It is envisaged that this wine will evolve positively in the bottle and remain at its best for roughly 10-15 years after bottling.

SERVE

A deposit will naturally form in the bottle. In its second year after bottling, it is recommended that this wine be decanted prior to consumption. Serve at 16 - 18°C.

ENJOY

This wine pairs wonderfully with cheeses and rich chocolatey desserts, as well as fresh fruit and forest fruit tarts.

TECHNICAL DETAILS

Alcohol: 20% ±0,5 | Total Acidity: 4,5 g/L ±0,5 (tartaric Acid) | Total Sugars: 98 g/L ±5 | pH: 3,7 ±0,1

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 15,9 g | Sugars: 9,8 g | Energetic Value: 653 kJ/156 kcal | Suitable for Vegetarians: Yes | Suitable for Vegans: Yes | Gluten-Free

ALLERGENS:

Contains sulphites

BOTTLING DATE: 2021-06-21

AVAILABLE CAPACITIES: 750 mL

BOTTLER:

Bottled by: Sogrape Vinhos, S.A., Avintes, Portugal



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PORVID



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