



OFFLEY PORTO TAWNY 10 YEARS OLD

TYPE: Fortified **CATEGORY:** 10 Years Old **COLOUR:** Red **TONE:** Tawny

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Offley Porto Tawny 10 Years Old is a superior quality Porto Wine - a Tawny with an indication of age and an excellent combination between freshness and maturity. Offley is a prestigious brand that adds modernity to almost three centuries of experience. This 10-year-old Tawny is one of the most compelling exemplars in this category.

TASTING NOTES

Brick-coloured, with golden nuances. Its elegant and complex bouquet is characterised by flavours of ripe fruit, compotes and nuts, with hints of vanilla, raisins and jelly. In the palate, the balance between the richness of the grapes' natural sugars and its tannins give the wine a fine structure and a delicate, yet complex finish.

WINEMAKER: Luís Sottomayor

VARIETIES:

Tinta Barroca, Tinta Roriz, Touriga Franca, Touriga Nacional, Outras

WINEMAKING

After being destemmed and crushed, the grapes are conveyed to stainless steel vats, where the process of alcoholic fermentation takes place. During this stage, a smooth, temperature-controlled maceration takes place in order to extract the compounds from the grape skin. As with structure, balance and harmony are achieved through the careful selection of grapes and by choosing the right moment to interrupt the fermentation process, by adding brandy.

MATURATION

The wine is then aged in the Vila Nova de Gaia cellars, in the traditional oak casks that have a capacity of approximately 640 litres. During ageing, the wine is subjected to periodic racking, as well as various analyses and tastings in order to monitor its development. The final blend is normally composed of wines aged between 8 and 15 years, thus achieving the average age of 10 years, as well as the Offley quality and style.

STORE

Ready to drink. This wine does not improve with prolonged ageing in the bottle, though it will not deteriorate because of it. Store the bottle vertically, away from light and heat.

SERVE

The wine does not require decanting. It should be served between 12°C to 14°C.

ENJOY

This is an excellent quality wine that may be enjoyed by itself or with strong cheese, nutty desserts or crème brûlée.

TECHNICAL DETAILS

Alcohol: 20% | Total Acidity: 4,58 g/L (tartaric acid) | Sugar: 115 g/L | pH: 3,3

NUTRITIONAL INFORMATION

Alcohol: 15.9g/100mL | Sugar: 11.5g/100mL | Energetic value: 160kcal (670 kJ)/100mL | Suitable for Vegans: No | Suitable for Vegetarians: No | Gluten-Free

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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QR Code



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