



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 and Offley's very own style, combining the contemporaneity of the renowned brand with almost three centuries of experience.

TASTING NOTES

Tawny-coloured, with brick-like tones. The bouquet is intense and complex, with hints of vanilla, cinnamon, pepper, ginger, exotic wood, varnish, cedar, nuts such as hazelnut and almond - the result of its careful development over many years. In the palate, its fine structure and the balance between sugars and tannins come to the fore. The finish is delicate and lingering.

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 15 and 30 years, thus achieving the average age of 20 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 and 14°C.

ENJOY

This is a very complex wine that may be enjoyed on its own. It may also be enjoyed with a wide variety of cheeses, desserts made with eggs or dried fruits and nuts, crème brûlée and chocolate.

TECHNICAL DETAILS

Alcohol: 20% | Total Acidity: 5,1 g/L (tartaric acid) | Sugar: 118 g/L | pH: 3,2

NUTRITIONAL INFORMATION

Alcohol: 15.9g/100mL | Sugar: 11.8g/100mL | Energetic value: 164kcal (687 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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