

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 a port wine of exceptional quality - an exquisite Tawny made from aged and rare wines selected by Offley, the prestigious brand that adds modernity to almost three centuries of experience.

TASTING NOTES

Amber-coloured. The bouquet is very intense and complex, with hints of caramel, moka, varnish, walnut, tobacco leaf and spices, pepper and ginger, harmoniously fine-tuned over years of over years of careful development in oak casks. In the palate, this is a very balanced wine, with a good volume and featuring a delicate structure, followed by a sublime 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 25 and 40 years, thus achieving the average age of 30 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 or in the company of a fine cigar. It may also be enjoyed with nutty or caramel-based desserts and crème brûlée.

TECHNICAL DETAILS

Alcohol: 20% | Total Acidity: 5,3 g/L (tartaric acid) | Sugar: 125 g/L | pH: 3,1

NUTRITIONAL INFORMATION

Alcohol: 15.9g/100mL | Sugar: 12.5g/100mL | Energetic value: 167kcal (699 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.

AVIN5775666203724

QR Code



Sogrape Vinhos, S.A.
Rua 5 de Outubro, 4527, 4430-809 Avintes, Portugal
Phone: +351-227 838 104 Fax: +351-227 833 719
v9. 2019-11-29

Email: info@offleyporto.com
Website: www.sograpevinhos.com

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