

OFFLEY PORTO VINTAGE 2018

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

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

COUNTRY OF ORIGIN: Portugal **SUSTAINABLE VITICULTURE:** Yes

THE WINE

Offley Porto Vintage is an excellent Porto Wine, produced in years of exceptional quality selected for its long cellaring potential. With a prestigious heritage in the production of high quality wines, Offley Vintages adapt three centuries of experience to the challenges of the future.

TASTING NOTES LAST TASTED: 2020

Deep color, almost opaque. Intense and complex aromas of floral and balsamic notes combined with heather, resin, red and black berries and a light spice. On the palate it has good body, lively acidity, and firm tannins with a very long, harmonious finish.

HARVEST YEAR

Cold and dry winter. Extremely rainy spring, which allowed the replenishment of water reserves in the soil but affected flowering and contributed to an abnormal incidence of vine diseases, resulting in considerably lower yields. Despite the hot and dry summer, the humidity levels in the soils provided a long and balanced end to maturation, allowing the production of wines of excellent quality.

WINEMAKER: Luis Sottomayor

VARIETIES: 55% Touriga Nacional, 35% Touriga Franca, 10% Tinta Roriz

WINEMAKING

Offley Vintage 2018 was produced by the traditional Porto wine method. The hand-picked grapes underwent stalk-removal and crushing before fermentation, under controlled temperature, with skin maceration in order to extract the best components. The addition of wine alcohol at the ideal moment sets the balance between the wine's body and its bouquet. The wines, naturally sweet and rich, were deeply red in colour and full-bodied, with great power and aromatic concentration.

MATURATION

After the harvest, the wines remained in the Douro until the following spring, when they were taken to Vila Nova de Gaia and entered in lodges for ageing as required by Porto wine traditional ageing system. The wines selected for this Offley Vintage 2018 were carefully tasted and analysed by the winemaking team that confirmed the excellence of the wines and prepared the final blend. The final wine was bottled in the spring of 2020 without fining treatment. Offley Vintage 2018 will continue its evolution in bottle for several decades.

STORE

Keep the bottle in a horizontal position, away from light and heat. While maturing in bottle, the wine becomes increasingly complex and can age for 30-40 years after bottling.

SERVE

Sediments will naturally form in the bottle, which should be opened carefully and decanted for better appreciation. It is a remarkable wine that profits from being opened some time before consumption. Serve at 16°C-18°C (60°F-64°F).

ENJOY

Its elegant and complex profile ideally matches chocolate-rich desserts, red berry tarts and strong cheeses.

TECHNICAL DETAILS

Alcohol: 20% ±0,5 | Total Acidity: 4,8 g/L ±0,5 (tartaric Acid) | Total Sugars: 103 g/L ±10 | pH: 3,6

NUTRITIONAL INFORMATION (TYPICAL VALUES FOR 100 mL)

Alcohol: 15,9 g | Açúcares: 10 g | Energetic value: 157 Kcal (658 kJ) | Vegan: Yes | Vegetarian: Yes | Gluten: No

BOTTLING DATE: 2020-04-15 **BOTTLES PRODUCED:** 13.333

AVAILABLE CAPACITIES: 750 mL

INTEGRATED PRODUCTION

All the grapes used in this wine were produced in accordance with the Sustainable Agriculture Integrated Production guidelines as defined by the International Organisation for Biological and Integrated Control (OILB/IOBC): www.iobc-wprs.org/ip_ipm/IOBC_IP_principles.html. The rigorous compliance with these practices is certified by an independent organisation, recognized by the Portuguese State.

QR Code

