



OFFLEY PORTO LATE BOTTLED VINTAGE 2012

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

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Offley Late Bottled Vintage (LBV) is a single harvest, high quality Porto, which is bottled between the 4th and 6th year after harvesting and can be appreciated immediately or after some aging in the bottle, according to preference. This wine captures the unique style of the prestigious Offley brand, combining the contemporary with nearly three centuries of experience.

TASTING NOTES

A deep, almost opaque, ruby colour. An intense and complex aroma with notes of red fruits, such as raspberries and strawberries, violet floral notes, and hints of both eucalyptus and mint-balsamic. Full-bodied, with well-incorporated acidity, splashes of red fruit and floral notes. The wine has a long and balanced finish.

HARVEST YEAR

2012 was characterised by an extremely cold and dry winter, the driest in the last 40 years. In March 2012, the water percentages registered in the soil, relative to the moisture required by the plants, represented an extreme to severe drought. There were three heat waves, two in March and one in May, as well as a fresher than average April, which delayed the start of the flowering period and, later on, veraison; the month of June subject to below average temperatures. Although the spring was very rainy and cool, extreme and severe drought readings did not fall, a lack of water affecting plants' fortitude and giving rise to strong coulure and millerandage. Summer was also fresh, abnormally low temperatures in August resulting in a two week delay in maturation. The cool, dry year certainly had a significant impact upon the maturation of the grapes, but excellent sanitary conditions enabled good harvest management and a great organoleptic balance, which in turn enhanced the quality of the wines.

WINEMAKER: Luís Sottomayor

VARIETIES: 50% Touriga Franca, 30% Touriga Nacional, 10% Tinta Roriz, 10% Tinta Barroca

WINEMAKING

The production of Offley Porto Late Bottled Vintage 2012 followed the traditional Porto Wine method. Grapes were collected by hand at their optimum maturation point and fermentation subsequently took place in wine presses and stainless steel tanks - the addition of wine spirit after three days effectively ending the process. The resulting wines were naturally sweet and rich, deep-purple and full-bodied, with great aromatic concentration.

MATURATION

The wines selected for this batch of Offley Porto Late Bottled Vintage 2012 were transported to traditional wine cellars in Vila Nova de Gaia, where they aged in ideal conditions, in terms of temperature and humidity, for 4 years in oak wood barrels. The gradual and balanced evolution of these wines was monitored by Offley's winemaking team. After numerous tests, the team made the final blend which was bottled without cold stabilising treatment, which explains the natural formation of deposits over the years.

STORE

Offley Porto Late Bottled Vintage 2012 comes in a sealed black bottle with a long cork stopper, which provides a very good seal for storage. It should be kept in a horizontal position at a constant temperature between 16°C-18°C. It is expected to keep for 10-15 years after bottling.

SERVE

This wine does not require special care or treatment for two years. Thereafter, it is recommended that the bottle be stored in a vertical position a day prior to opening and the wine decanted prior to consumption. Serve between 16°C-18°C.

ENJOY

Offley Porto Late Bottled Vintage 2012 combines wonderfully with cheeses and rich chocolate desserts, fresh fruits or red/wild fruit tarts.

TECHNICAL DETAILS

Alcohol: 20% | Total Acidity: 4,6 g/l (tartaric acid) | Sugar: 106 g/l | pH: 3,37

NUTRITIONAL INFORMATION

Alcohol: 15.9g/100ml | Sugar: 10.6g/100ml | Energetic value: 159Kcal (666 kj)/100ml | Vegan: Yes | Vegetarian: Yes | Gluten: No

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