



OFFLEY PORTO RUBY

TYPE: Fortified **COLOUR:** Red **TONE:** Ruby

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Offley Porto Ruby is a young red Porto Wine, an accessible classic created for the satisfaction of the many that enjoy this style by Offley, the prestigious brand that combines modernity with almost three centuries of experience.

TASTING NOTES

Offley Porto Ruby has an attractive and well defined red-ruby hue and lively aroma reminiscent of red fruit with some more complex notes arising from its ageing in oak wood. In the mouth, it has a fine balance between sweetness and mature tannins, it is well structured and it has a long finish. Its elegance and liveliness make it the ideal option for those who enjoy young and accessible Porto Wines.

WINEMAKER: Luís Sottomayor

VARIETIES: Touriga Franca, Tinta Roriz, Tinta Amarela, Tinto Cão

WINEMAKING

Offley Porto Ruby is produced by the traditional Porto Wine method. The hand-picked grapes undergo stalk-removal and crushing before fermentation, under controlled temperature, with skin maceration so as to extract the best components. The addition of wine alcohol at the ideal moment sets the balance between the wine's body and bouquet. This moment is chosen by the winemaker following strict control of fermentation temperatures and densities, the later depending on the vine variety, maturation stage and the final sweetness required.

MATURATION

After the harvest, the wines remain in the Douro until the following Spring, when they are taken to V.N.Gaia and enter Offley's centuries-old lodges for ageing in oak wood casks, as required by Porto Wine traditional ageing system. Throughout the years the wines are carefully tasted and analysed by the oenology team who also makes all necessary corrections and prepares the final blend so as to keep Offley Porto Ruby's style and character. The wines selected are usually between 2 and 5 years of age, which makes it possible to obtain a fresh and young wine with an average age of 3 years. The final blend is filtered and cold-stabilised prior to bottling.

STORE

The bottle should be kept upright, protected from light and humidity, at a constant temperature of 16°C-18°C.

SERVE

Offley Porto Ruby is ready for drinking and does not require decanting. Serve between 14°C-16°C. Once open, it should be consumed within 4 weeks.

ENJOY

Offley Porto Ruby is a versatile wine that goes very well with cheese and assorted desserts, including fresh-fruit tarts. Served on its own, chilled or with ice, it is also a surprising option as an aperitif or evening drink.

TECHNICAL DETAILS

Alcohol: 19,5% | Total Acidity: 4,2 g/l (tartaric acid) | Sugar: 95,5 g/l | pH: 3,51

NUTRITIONAL INFORMATION

Alcohol: 15.5g/100ml | Sugar: 9.5g/100ml | Energetic value: 152Kcal (636 kJ)/100ml | Vegan: No | Vegetarian: No | Gluten: No

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.

AVIN0806528873146

QR Code



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