



## OFFLEY PORTO TAWNY 10 YEARS OLD

**TYPE:** Fortified **CATEGORY:** 10 Years Old **COLOUR:** Red **STONE:** Tawny

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

**COUNTRY OF ORIGIN:** Portugal

### THE WINE

Offley Porto Tawny 10 Years Old is a superior quality Porto, a tawny with an indication of age that combines freshness and maturity in an excellent way. Proposed by Offley, the prestigious brand that allies modernity with almost three centuries of experience, this 10 year old Tawny is one of the category's most attractive references.

### TASTING NOTES

Offley Porto Tawny 10 Years Old has an intense tawny colour with brick-like tones. Its elegant and complex bouquet is characterised by flavours of ripe fruit, marmalade and nuts, with notes of vanilla, raisins and jelly. In the mouth, the balance between the richness of the grapes' natural sugars and its tannins provide the wine with a fine structure and a delicate yet complex finish.

**WINEMAKER:** Luís Sottomayor

### VARIETIES:

Touriga Franca, Tinta Roriz, Tinta Amarela, Tinta Barroca, Tinto Cão

### WINEMAKING

Offley Porto Tawny 10 Years Old 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. Along the years, the wines selected for this Offley Porto Tawny 10 Years Old are carefully tasted and analysed, raked from lees and all corrections deemed necessary by the tasters are carried out. The final blend results from a selection of wines between 9 and 12 years of age, composed to maintain the consistency and character of this Offley Porto Tawny 10 Years Old.

### STORE

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

### SERVE

Offley Porto Tawny 10 Years Old is ready for drinking and does not require decanting. Once open, it should be consumed within 2-3 months. Serve between 12°C-16°C.

### ENJOY

Offley Porto Tawny 10 Years Old is delicious on its own and goes very well with several salty starters (quiche, foie-gras, creamy sea-food and vegetables), rich desserts (from the classic crême brûlée to a simple fresh peach) and a great variety of cheeses (including cured and blue cheese).

### TECHNICAL DETAILS

Alcohol: 20% | Total Acidity: 4,58 g/l (tartaric acid) | Sugar: 101,1 g/l | pH: 3,22

### NUTRITIONAL INFORMATION

Alcohol: 15.9g/100ml | Sugar: 11g/100ml | Energetic value: 161Kcal (673 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.

AVIN3479409074894

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  
v7. 2016-08-01

Email: [offley@sograpevinhos.com](mailto:offley@sograpevinhos.com)  
Website: [www.sograpevinhos.com](http://www.sograpevinhos.com)

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