



OFFLEY PORTO TAWNY

TYPE: Fortified **COLOUR:** Red **TONE:** Tawny red

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

COUNTRY OF ORIGIN: Portugal

THE WINE

Offley Porto Tawny is an elegant red Porto Wine, a tawny wine with a classic style, with both maturity and freshness, 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

With an attractive red-tawny hue, typical of an older wine, Offley Porto Tawny has a delicate aroma reminiscent of ripe red fruit and enhanced by nutty notes that provide it with an added complexity. In the mouth, there is a fine balance between soft tannins and natural sweetness which combine harmoniously towards an elegant and fine finish.

WINEMAKER: Luís Sottomayor

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

WINEMAKING

Offley Porto Tawny 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 Tawny's style and character. 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 Tawny is ready for drinking and does not require decanting. Serve between 12°C-16°C. Once open, it should be consumed within 8 weeks.

ENJOY

Offley Porto Tawny is a very versatile and attractive wine, ideal with traditional desserts, from crème brûlée to apple, almond and cream tarts. Served chilled it is an excellent aperitif and goes well with some salted starters.

TECHNICAL DETAILS

Alcohol: 19,5% | Total Acidity: 3,96 g/l (tartaric acid) | Sugar: 97,4 g/l | pH: 3,51

RESPONSIBLE DRINKING AND QUALITY

Sogrape Vinhos is a signatory to the European initiative "Wine in Moderation", and is certified to the highest world standards for quality and food safety.

INNOVATION AND SOGRAPE VINHOS

Sogrape Vinhos is a family company with international vision, focused on innovation, the production of wines of quality, and developing Portuguese brands on a global scale.

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