

Offley,
30-Year-Old Tawny Port (Gift Box) NV
Douro, Portugal



Grape Varieties

Tinta Amarela
Tinta Roriz
Tinta Barroca
Tinto Cão
Touriga Franca

| | |
|----------------|------------------------|
| Winemaker | Luís Sottomayor |
| Closure | Natural Cork |
| ABV | 20% |
| Residual Sugar | 122.8g/L |
| Acidity | 5.64g/L |
| Wine pH | 3.2 |
| Bottle Sizes | 75cl |
| Notes | Sustainable |

PRODUCER

William Offley founded the eponymous wine merchant in London in 1737, and soon began importing and bottling Port. By 1787, Offley was described as 'one of the most considerable English houses at Porto.' The house became famous for its association with Joseph James Forrester, later the Baron of Forrester, who came to Oporto in 1831 and is famous for mapping the Douro, and for painting many of its landscapes. Since 1997, Offley has thrived under the ownership of Sogrape. Quality, derived from the fact that their best wines come from prime sites in the Cima Corgo region, has once again moved it up the ranks of Port producers.

VINEYARDS

The soil in the Douro Valley is made up of schist, a slate-like metamorphic rock that is poor in nutrients but has useful water retention properties. The nutrient poor soil forces the vines to lay down deep roots which in turn allow the vines to produce high quality grapes. The vines are grown on terraces cut into the steep hillsides of the Douro Valley. The terraces are walled with cut schist to prevent erosion, otherwise torrential rains would wash loose stones down the slopes and into the river. Each terrace can hold up to three rows of vines. Tawny ports are field blends, each year different quantities of the same varieties will be used to recreate the profile.

VINIFICATION

Offley 30 Year Old Tawny is produced by the traditional Port method. The hand-picked grapes are destemmed and crushed before fermentation at controlled temperatures, with skin maceration to extract tannin, colour and flavour. The addition of grape spirit at the ideal moment sets the balance between the wine's sweetness and bouquet. The moment of fortification is chosen by the winemaker following strict control of fermentation temperatures and densities according to the vine variety, maturation stage and the final sweetness required. After the harvest, the wines remain in the Douro until the following spring, when they are taken to Vila Nova de Gaia and enter Offley's centuries-old lodges for ageing in oak wood casks. The final blend results from a selection of wines between 25 and 40 years of age, masterfully blended to maintain consistency and character.

TASTING NOTES

Amber in colour with greenish hints. Its bouquet is particularly intense and complex, with notes of caramel, mocha, walnut and tobacco leaf, harmoniously fine-tuned over the years of careful evolution in oak. On the palate, it is very well-balanced showing a delicate structure and a sublime finish. It is produced in very limited quantities and represents the pinnacle of Offley's age indicated Tawnies.

AWARDS

International Wine & Spirit Competition 2018, Gold
Decanter World Wine Awards 2018, Gold
International Wine Challenge 2018, Gold