

Offley,
Tawny Port NV
Douro, Portugal



Grape Varieties

Tinta Amarela
Tinta Roriz
Tinta Barroca
Tinto Cão
Touriga Franca

Winemaker	Luís Sottomayor
Closure	Natural Cork
ABV	19.5%
Residual Sugar	97.4g/L
Acidity	3.96g/L
Wine pH	3.51
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 grapes for the Offley Tawny Port are sourced from prime vineyard sites in the Cima Corgo and Baixo Corgo sub-regions. The Douro is the largest mountainous vineyard area on earth and vines are planted on steep terraces sloping down to the Douro river, many of which are supported by ancient, UNESCO-world-heritage -protected, dry stone walls. Given the steep gradients and the inaccessibility for machinery, vineyard operations and harvesting are carried out by hand. Soils in the Douro are composed of a dense, slate-like, metamorphic rock called schist. In the Douro, the schist fractures vertically, allowing the vine roots to delve deep to access water and nutrients to sustain them through the hot Douro summers. The poor quality of the soil means that the vines produce low yields - on average 1.5kg of grapes per vine - of intensely concentrated fruit, packed with flavour.

VINIFICATION

Upon arrival at the winery, the hand harvested grapes were partially destemmed and gently crushed. Fermentation took place at controlled temperatures with regular pump overs and punch downs to ensure extraction of optimum levels of colour, flavour and tannin. The ferment was closely monitored to determine the ideal moment to halt the fermentation by fortifying with grape spirit, leaving some of the grapes' natural sugars. The wines remained in the Douro until the spring following the harvest when they were transported downstream to the historic Offley cellars in Vila Nova de Gaia for oxidative ageing in oak casks. The Tawny Port is a carefully assembled blend of wines between two to five years of age with an average age of around four years.

TASTING NOTES

The Offley Tawny Port has an attractive red-tawny hue. It has a delicate aroma reminiscent of ripe red fruit, enhanced by nutty notes from wood ageing. On the palate, the fine balance between soft tannins, vibrant acidity and natural sweetness leads to a harmonious and elegant finish.