

Offley,
Forrester Reserve Port 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	101.5g/L
Acidity	3.74g/L
Wine pH	3.48
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 and has useful water retention properties. The poor quality soil ensures that the vines put down deep roots, producing grapes which are of high quality and low yield. The vines are grown on terraces cut into the steep hillsides of the Douro Valley. The terraces are walled with 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.

VINIFICATION

Offley Forrester Reserve Port 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 three and five years of age, resulting in a fresh and young wine with an average age of four years.

TASTING NOTES

Offley Forrester Reserve Port has an intense red ruby hue and an elegant bouquet dominated by red ripe fruit with some floral and spicy notes. On the palate, it is a finely balanced wine with a rich body. Ripe and enveloping tannins persist on the long and harmonious finish. This is the ideal choice for those that seek elegance and freshness in a mature wine.