

Offley,  
**Rosé Port NV**  
Douro, Portugal



## 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 Touriga Franca, Touriga Nacional and Tinta Barroca grapes for the Offley Rosé Port are sourced from prime vineyard sites in the Cima Corgo region including the Quinta do Sairão estate, which boasts higher altitude vineyards at up to 600m above sea level. Grapes grown at this altitude benefit from a wide diurnal temperature range, with hot days counteracted by cool nights, and the grapes undergo an ideal slow ripening process, accumulating great flavour intensity whilst retaining acidity. The steep vineyards here are on schist soils with vines planted in both "vinha ao alto" vertical rows and "patamar" terraces.

## VINIFICATION

Upon arrival at the winery, the hand-picked grapes are destemmed, gently crushed and pressed. Unlike other Ports which undergo a vigorous treading on the skins to extract colour and tannin, there is only a very brief maceration on the skins before the juice is racked off the skins and then fermented in temperature-controlled stainless-steel vats to preserve freshness. The ferment is closely monitored to determine the ideal moment to halt the fermentation by fortification with grape spirit, leaving some of the grapes' natural sugars. The Offley Rosé Port is unoaked and remains in stainless-steel until bottling, again to preserve the vibrancy and freshness of the fruit flavours.

## TASTING NOTES

Offley Rosé Port is bright pink in colour. The nose is bursting with aromas of ripe strawberries, raspberries and redcurrants. On the palate, the sweetness is perfectly balanced by a refreshing acidity which carries the juicy fruit flavours onto the crisp and elegant finish.

Grape Varieties **Tinta Barroca**  
**Touriga Franca**  
**Touriga Nacional**

Winemaker	<b>Luís Sottomayor</b>
Closure	<b>Natural Cork</b>
ABV	<b>19.5%</b>
Residual Sugar	<b>105.5g/L</b>
Acidity	<b>3.52g/L</b>
Wine pH	<b>3.5</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable</b>