

Offley,
Ruby Port NV
Douro, Portugal



Grape Varieties

- Tinta Amarela
- Tinta Roriz
- Tinto Cão
- Touriga Franca

Winemaker	Luís Sottomayor
Closure	Natural Cork
ABV	19.5%
Residual Sugar	95.5g/L
Acidity	4.2g/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 Touriga Franca, Tinta Roriz, Tinta Amarela and Tinto Cão grapes that make up the Offley Ruby Port blend are grown on the steep terraced slopes of the Douro Valley. Given the steep gradients and the inaccessibility for machinery, most vineyard operations and harvesting are carried out by hand. The soil in the Douro Valley is schist - a slate-like metamorphic rock that fractures vertically, allowing the vine roots to dig deep to access water and nutrients to sustain them through the hot Douro summers.

VINIFICATION

Upon arrival at the winery, the hand-harvested grapes are destemmed and crushed. Fermentation took place under controlled temperatures with vigorous punch downs and regular pump overs to extract the ideal levels of colour, flavour and tannin from the grape skins. 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 ageing in oak casks. The winemaking team monitor the development of the wines and analyse and taste them regularly before carefully crafting the final blend which is composed of wines between two to five years of age.

TASTING NOTES

Deep ruby in colour. The nose is bursting with aromas of ripe and juicy strawberries, blackberries and cherries with a subtle spiciness. On the palate, ripe tannins give structure and a vibrant acidity balances the sweetness. Its youthful elegance and liveliness make it ideal for those who enjoy young and accessible Port wines.