

Offley,
White Port NV
Douro, Portugal



Grape Varieties	Códega Gouveio (Godello) Malvasia Fina Viosinho
Winemaker	Luís Sottomayor
Closure	Natural Cork
ABV	19.5%
Residual Sugar	98.2g/L
Acidity	3.23g/L
Wine pH	3.46
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 Malvasia Fina, Códega, Viosinho and Gouveio grapes that make up the Offley White Port blend are sourced from high altitude vineyard sites in the Cima Corgo. Grapes grown at higher altitudes undergo a slower ripening process, as cool nights counteract the heat of the Douro valley days and the grapes accumulate great intensity of flavour whilst retaining a crisp natural acidity – an essential component for White Port. Soils in the Douro valley are composed predominantly of schist – a slate-like metamorphic rock which fractures vertically, allowing the vine roots to delve deep to access water and nutrients to sustain them through the hot summers. Once they have reached optimum levels of ripeness, the grapes grown in these steep and terraced vineyard sites are carefully harvested by hand.

VINIFICATION

Upon arrival at the winery, the hand-picked grapes are destemmed and gently crushed. A brief maceration on the skins ensures optimum extraction of aromatic compounds. The juice is then separated from the skins and racked into stainless-steel tanks for fermentation at cool temperatures to preserve maximum freshness. The ferment is 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 remain in the Douro until the spring following the harvest when they are transported downstream to the historic Offley cellars in Vila Nova de Gaia for ageing in oak casks. The wines are regularly tasted and analysed and the final blend is assembled from a selection of the best casks and combines wines between two to five years of age. The final blend is filtered and cold-stabilised prior to bottling.

TASTING NOTES

Rich golden in colour. On the nose, aromas of ripe apricot, peach and marmalade are married with floral notes and nutty, honeyed complexity from the time in cask. A crisp and refreshing acidity on the palate perfectly balances the sweetness and carries the juicy fruit flavours onto the lingering finish. Best served chilled, this White Port can be savoured on its own, or as a refreshing 'Portonic' with a splash of tonic water, a slice of lemon and a sprig of mint.