



Grape Varieties	<b>37% Touriga Franca</b> <b>28% Touriga Nacional</b> <b>23% Tinta Roriz</b> <b>12% Tinta Barroca</b>
Winemaker	<b>Luís Sottomayor</b>
Closure	<b>Natural Cork</b>
ABV	<b>20%</b>
Residual Sugar	<b>103g/L</b>
Acidity	<b>4.8g/L</b>
Wine pH	<b>3.5</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

## 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 Nacional, Touriga Franca and Tinta Roriz grapes for the Offley Vintage Ports are sourced predominantly from the best plots on the Quinta do Sairrão estate. Quinta do Sairrão sits at 600m above sea level in the Cima Corgo region. The steep vineyards here are on schist soils with vines planted in both "vinha ao alto" vertical rows and "patamar" terraces. 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 vineyards are sustainably farmed and the grapes are harvested by hand.

## VINTAGE

2018 was a challenging vintage in the Douro due to unsettled weather at the beginning of the growing cycle. An extremely dry and cold winter delayed budburst and a particularly rainy spring led to increased disease pressure in the vineyards, which resulted in lower yields. Nevertheless, these lower yields and a long and steady ripening period during the hot, dry summer resulted in top-quality grapes with great concentration – ideal for the production of Vintage Port. "2018 is one of the best, if not the best, vintage years I have witnessed", claims Offley head winemaker Luís Sottomayor.

## VINIFICATION

Vinified at the Quinta do Seixo winery, the grapes were foot trodden in granite lagares. This traditional method achieves the perfect levels of extraction of colour, tannin and flavour. When the ideal balance between these components was achieved, the fermentation was halted by fortification with top-quality grape spirit. The wine remained at Quinta do Seixo over the winter and was then transported to the Offley cellars in Vila Nova de Gaia in the spring of 2019, where it was aged in oak casks. During this period the wine underwent several rackings and careful analysis and tasting by Luís Sottomayor. The final blend was assembled from his careful selection of the finest casks.

## TASTING NOTES

Deep ruby in colour. On the nose intense aromas of red berries are coupled with floral notes of violet and heather, along with balsamic nuances and spice. On the palate it has great structure with firm but ripe tannins and a lively acidity which carries the intense flavours onto the long finish.