

Offley,
Late Bottled Vintage Port (Gift Box) 2020
Douro, Portugal



Grape Varieties	37% Touriga Franca 32% Touriga Nacional 25% Tinta Roriz 6% Tinta Barroca
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Winemaker	Luís Sottomayor
Closure	Natural Cork
ABV	20%
Residual Sugar	100g/L
Acidity	5.8g/L
Wine pH	3.6
Bottle Sizes	75cl
Notes	Vegetarian, Vegan

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, Tinta Roriz and Tinta Barroca grapes that make up the LBV blend are sourced from prime sites in the Cima Corgo sub-region of the Douro. The soil in the Douro Valley is schist - a slate-like metamorphic rock, that allows the vine roots to dig deep to access water and nutrients to sustain them through the hot Douro summers. The vines are planted on terraces supported by dry stone walls on the steep hillsides sloping down to the Douro river. Given the steep gradients and the inaccessibility for machinery, harvesting is carried out by hand.

VINTAGE

The 2020 vintage in the Douro got off to an unsettled start with a rainy spring causing an increase in disease pressure in the vineyards and a reduction in yields. The summer was dry and very hot and featured the hottest July in the last 30 years. This accelerated the growing cycle and required careful canopy management to avoid grape sunburn. Some rainfall in mid-August gave the vines the boost needed to undergo the final stages of ripening during the heat that continued in September. 2020 was one of the earliest harvests on record in the Douro and yields were down 30% compared to 2019, but the quality of the grapes harvested was excellent.

VINIFICATION

The hand-picked grapes were destemmed and crushed before fermentation in robotic lagares and temperature-controlled stainless-steel tanks, with vigorous punching down and treading of the cap to extract tannin, colour and flavour. After fermentation, the wine remained in the Douro until the following spring, when it was taken to Vila Nova de Gaia and aged in large oak vessels. During this period, it was subject to periodic racking, tests and analysis to help monitor its evolution before final blending.

TASTING NOTES

This port is deep, almost opaque, ruby red in colour. It has intense and complex aromas of red and black fruits and undertones of white pepper and ginger. On the palate, it is full bodied with a balanced acidity, good quality tannins and notes of cocoa and red fruit that invite a harmonious finish.