

# Offley BOA VISTA VINTAGE PORTO 2003

Porto Wine | Portugal



## The Wine

Offley Vintage 2003 is the flagship wine of this centennial Porto house, a special category red Porto, of a single outstanding year, selected for its extraordinary quality to be matured in bottle, favouring all its unique characteristics and potential. Gift of nature, they are shaped by human skill and a fine winemaking expertise, established almost 300 years ago.

## Tasting Notes

Offley Vintage 2003 presents a very deep red colour and very good aromatic concentration and intensity, highlighting ripe red fruits (raspberry, cassis, plums) and floral aromas (violets), cocoa and exotic woods. The resin aromas of pine tree, cedar and mint, wild plants and varnish are typical of Upper Corgo region and give it an added complexity. To the mouth, the wine is soft and rich, showing good structure and concentration, backed by lively, firm tannins, very well balanced with a very long finish.

## Serving Suggestions

Offley Vintage 2003 is a classic, powerful Porto wine, ideal to serve at the end of a good meal, on its own or with cheese and walnuts. Designed to mature over long time, unfolding its potential, the wine will throw sediment making it necessary to handle with care and decant prior to serving.

## Storing

The bottle should be stored on its side, protected from direct light and excessive humidity, at a constant temperature of about 16° C-18° C.

## Open Bottle Shelf Life

Once open, enjoy within 24-48 hours of opening.

## Varieties

Offley Vintage 2003 results of a blend of selected native red varieties like Touriga Nacional, Touriga Franca, Rufete, Tinta Amarela and Malvazia Preta, grown at Offley's leading estate Quinta da Boavista in the Upper Corgo region of the Douro. The year 2003 saw extreme weather conditions and it was one of the hottest on record.

## Winemaking

Offley Vintage 2003 was produced by the traditional Porto wine method. The hand-picked grapes underwent stalk-removal and crushing before fermentation, under controlled temperature, with skin maceration so as to extract the best components. The addition of wine alcohol at the ideal moment set the balance between the wine's body and its bouquet. The wines, naturally sweet and rich, were deeply red and full-bodied, with great power and aromatic concentration.

## Ageing

After the harvest, the wines remained in the Douro until the following spring, when they were taken to Vila Nova de Gaia and entered Offley's centuries-old lodges for ageing as required by Porto wine traditional ageing system. The wines selected for this Offley Vintage 2003 were carefully tasted and analysed by the oenology team that confirmed the excellence of the wines and prepared the final blend. The final wine was bottled in the summer of 2005 without previous treatment. Offley Vintage 2003 will continue its evolution in bottle for several decades.

## Technical Details

Alcohol: 20,5%

Total Acidity: 5,15 g / l (tartaric acid)

Sugar: 89,6 g / l



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"Wines of passion"

