

Offley

30 YEARS TAWNY PORTO

Baron of Forrester

Porto Wine | Portugal



The Wine

Offley 30 Years Old Tawny is an exceptional Porto wine, a very high quality tawny made from old and rare wines selected by Offley, the prestigious brand that combines modernity with almost three centuries of experience.

Tasting Notes

Offley 30 Years Old Tawny is a remarkable wine, amber in colour with appealing greenish hints. Its bouquet is very intense and has great complexity, with notes of caramel, moka, varnish, nuts and tobacco leaf, harmoniously fine-tuned along years of careful evolution in oak wood. In the mouth, it is a very well-balanced and unctuous wine that shows a delicate structure and a sublime finish. An exceptional wine, it is produced in only limited quantities and stands out as the ultimate symbol of Offley Old Tawnies.

Serving Suggestions

Offley 30 Years Old Tawny is a unique Porto wine that should be enjoyed at leisure. A wine of great complexity, it is excellent served on its own or with a coffee, a small piece of chocolate of fine cocoa or even a cigar. It also goes very well with dry fruit desserts as well as more elaborate sweets and with intense cheeses.

Storing

Offley 30 Years Old Tawny is ready for drinking and does not require decanting. The bottle should be kept upright, protected from light and humidity, at a constant temperature (16° C to 18° C).

Open Bottle Shelf Life

Once open, it should be consumed within 4 months.

Varieties

Offley 30 Years Old Tawny is a blended wine made from a selection of high quality grapes from the traditional red varieties recommended for the Douro region, namely Touriga Franca, Tinta Roriz, Tinta Amarela, Tinta Barroca and Tinto Cão.

Winemaking

Offley 30 Years Old Tawny is produced by the traditional Porto wine method. The hand-picked grapes undergo 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 sets the balance between the wine's body and bouquet. This moment is chosen by the winemaker following strict control of fermentation temperatures and densities, the later depending on the vine variety, maturation stage and the final sweetness required.

Ageing

After the harvest, the wines remain in the Douro until the following spring, when they are taken to Vila Nova de Gaia and enter Offley's centuries-old lodges for ageing in oak wood casks, as required by Porto wine traditional ageing system. Along the years, the exceptional wines selected for this Offley 30 Year Old Tawny are carefully tasted and analysed, racked from lees and all corrections deemed necessary by the tasters are carried out. The final blend results from the strictest selection of wines usually between 25 and 40 years of age, masterfully and skilfully combined so as to achieve Offley 30 Year Old Tawny's unique identity, style and consistency.

Technical Details

Alcohol: 20%

Total Acidity: 5,64 g / l (tartaric acid)

Sugar: 122,8 g / l

pH: 3,20



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