



NON-VINTAGE PORT

This non-vintage port is made in the solera style, and was first harvested in 2012. Solera style wines are made by continually adding new vintages to the blend and bottling a small portion each year. The result is a dessert wine with incredible complexity and balance. Indeed, Doffo's Non-Vintage Port is a rich brownish-red in appearance, with notes of plums, honey, orange peel and maple syrup on the nose. This wine is rich and viscous, leaving an aftertaste of date fruit with walnuts and almonds.

When to Drink: Enjoy Now

Composition:

58% Zinfandel, 32% Malbec,
10% Syrah

Barrel Program: Aged solera-style in
neutral American oak

Winemaking Stats:

Alcohol: 19%

pH: 3.9

Total Acidity: 5.25 g/L

Residual Sugar: 0.5g/L

ABOUT DOFFO WINERY

The Doffo Family's philosophy has always been that good winemaking begins in the vineyard. The meticulous care and attention that Doffo Winery gives its grapes on a daily basis results in rich and intense handcrafted wines that can be enjoyed immediately or aged for a special wine drinking experience. A unique feature of the beautiful Doffo grounds is the MotoBarrel Room that is home to barrel-aging wines and the MotoDoffo Collection.



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