



BORGES LATE HARVEST

DÃO WHITE 2010

Characteristics

ORIGIN

Region: Dão Demarcated Region.
Soil: Granitic.
Vine Training Method: Traditional Dão vines.
Average Vine Age: Over 15 years.
Average Production: 25 hl/ha.
Grape Varieties: Encruzado and Malvasia-Fina.

VINIFICATION PROCESS / MATURATION

Total destemming, pelicular maceration, fermentation and aging in casks with *bâtonnage* (stirring) for 12 months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 12% vol.
Total Acidity: 5.3 g Tart. Ac./l.
Reducing Sugar: 96 g/l.
Appearance: Clear, golden straw color.
Aroma: Aroma of dried fruits, honey, grapefruit and hints of vanilla.
Taste: Smooth, robust, full-bodied with some sweetness and a lingering finish.

SERVING

Recommended serving temperature: 10 °C.
Serving Suggestions: Excellent with starters or with desserts. For example, with smoked salmon *tapas*, *foie gras*, cheeses and chocolate gateaux.



PRODUCT

UNIT/BOX

WEIGHT PER CASE (kg)

VOLUME (WxLxH)

Borges Late Harvest 375 ml

3

2.5

-