



## BORGES PORTO WHITE

### Characteristics

#### ORIGIN

**Region:** Douro Demarcated Region.  
**Soil:** Schistous.  
**Vine Training Method:** Traditional vines, terraced.  
**Average Vine Age:** 40 years.  
**Average Age of the Lot:** 3 to 4 years.  
**Average Production:** 30 hl/ha.  
**Grape Varieties:** Malvasia-Fina, Gouveio, Rabigato and Viosinho.

#### VINIFICATION PROCESS / MATURATION

Once the grapes, which are in perfect condition, have arrived at the winery, they are crushed and de-stemmed. The must from the crushed grapes is cooled to 8-12 °C and decanted. Temperature-controlled (12-14 °C) fermentation begins straight after decanting. After fermentation, the wine is fortified with grape brandy of 77% v/v.

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 19% vol.  
**Total Acidity:** 3.4 g Tart. Ac./l.  
**Reducing Sugar:** 106 g/l.  
**Baumé:** 3.1  
**Appearance:** Light straw yellow color.  
**Aroma:** Aromas of fruits in syrup and notes of honeydew.  
**Taste:** In the mouth, its sweetness is perfectly balanced by its acidity, with a finish revealing flavors of dry fruits enveloped by a fresh sweetness.

#### SERVING

**Recommended serving temperature:** 8 to 12 °C.  
**Serving Suggestions:** Excellent aperitif. Ideally paired with starters, salads and sweets.



PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Porto White 750 ml (with individual box) - NM/EM*	6	8.3	250 x 169 x 325 mm
Borges Porto White 750 ml (without individual box) - NM/EM*	6	8.0	250 x 165 x 319 mm
Borges Porto White 750 ml (with individual box) - EM*	12	16.5	333 x 255 x 325 mm
Borges Porto White 750 ml (without individual box) - EM*	12	15.9	332 x 250 x 320 mm