



BORGES

PORTO TAWNY DECANTER



Characteristics

ORIGIN

Region: Douro Demarcated Region.

Soil: Schistous.

Vine Training Method: Traditional vines, terraced.

Average Vine Age: 30 to 40 years.

Average Age of the Lot: 5 to 7 years.

Average Production: 25 hl/ha.

Grape Varieties: Touriga-Franca, Touriga-Nacional, Tinta-Barroca, Tinto-Cão and Tinta-Roriz.

VINIFICATION PROCESS / MATURATION

The grapes, that must arrive at the cellar in perfect conditions, are immediately crushed and then destemmed. They ferment for 3 to 4 days, with the skins, and are regularly immersed by remounting in order to obtain more color and aromas. The skins are then separated from the must and a grape brandy with 77% v/v is added in order to obtain a wine with 19% alcohol and 90 to 120 g/l of the grape's own reducing sugar. The wine will age in small tuns and wooden casks.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 19% vol.

Total Acidity: 4.4 g Tart. Ac./l.

Reducing Sugar: 112 g/l.

Baumé: 3.8

Appearance: Blondish in color.

Aroma: Aromas of quince and jam well integrated with notes of vanilla from aging in wood.

Taste: Soft attack, with sweetness and persistence. The finish in the mouth reveals its ageing period through notes of jam.

SERVING

Recommended serving temperature: 14 to 16 °C.

Serving Suggestions: Excellent aperitif. Ideally paired with sweets, fruits, light cheeses and liver pâté.

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Porto Tawny Decanter	3	5.2	502 x 175 x 201 mm