



BORGES PORTO RUBY

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: 4 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 large vessels.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 19% vol.

Total Acidity: 4.0 g Tart. Ac./l.

Reducing Sugar: 122 g/l.

Baumé: 4.2

Appearance: Deep red ruby color.

Aroma: An aroma highlighted by red fruits, predominantly strawberry, and by a freshness with minty notes.

Taste: In the mouth, it is very well structured, young and fresh; it confirms the presence of strawberry. A balanced sweetness that prolongs the wine.

SERVING

Recommended serving temperature: 16 to 18 °C.

Serving Suggestions: Excellent aperitif. Ideally paired with sweets of chocolate and buttery cheeses.

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