



# BORGES COROA

## PORTO DRY 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 years.  
**Average Production:** 30 hl/ha.  
**Grape Varieties:** Malvasia-Fina, Gouveio and Viosinho.

#### VINIFICATION PROCESS / MATURATION

Once the grapes, which are in perfect condition, have arrived at the winery, they are crushed and destemmed. 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:** 3.7 g Tart. Ac./l.  
**Reducing Sugar:** 49 g/l.  
**Baumé:** 0.2  
**Appearance:** Citrine color.  
**Aroma:** Intense aroma, with white fruits, such as melon, and with notes of peppermint freshness.  
**Taste:** In the mouth, the sweetness is perfectly balanced with the acidity, with a fresh and citrus finish.

#### SERVING

**Recommended serving temperature:** 8 °C.  
**Serving Suggestions:** As an aperitif or for sipping throughout the evening. The best choice for preparing a Port tonic (with lemon and tonic water). Ideally paired with light starters and salads.

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