



# BORGES COROA

## PORTO TAWNY

### 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 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.

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 19% vol.

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

**Reducing Sugar:** 104 g/l.

**Baumé:** 3.2

**Appearance:** Light blondish ruby color.

**Aroma:** Young and fresh aromas with red fruit.

**Taste:** Soft attack, with sweetness and persistence, and a finish in the mouth revealing all its freshness.

#### SERVING

**Recommended serving temperature:** 12 a 14 °C.

**Serving Suggestions:** An excellent aperitif or for sipping throughout the evening.

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