



Ingredients and  
nutritional information:



100 ml : E = 315 kJ / 75 kcal

# BORGES RESERVE

## DOURO WHITE 2023

The Reserve wines sum up Borges' tradition and know-how in the production of quality wines. They are produced in two of the oldest and most emblematic wine regions in Portugal – the Douro and the Dão – which are recognized for the unique characteristics and quality of their offerings. The Borges Reserva Douro White 2023 wine is the reflection of a challenging year, resulting in very expressive, elegant and fresh white wines.

### Characteristics

#### ORIGIN

**Region:** Douro Demarcated Region.  
**Soil:** Schistous.  
**Vine Training Method:** Terraces and vertical vineyards.  
**Average Vine Age:** 14 years.  
**Average Production:** 25 hl/ha.  
**Grape Varieties:** Gouveio (50%) and Viosinho (50%).

#### VINIFICATION PROCESS / MATURATION

After destemming, the grapes are crushed. This is followed by cold pelicular maceration, after which the grapes are pressed and only the free-run must is made use of. After cold decantation, the must is separated from the lees. At temperatures between 12 and 14 °C, fermentation is carried out in steel tanks and completed in new French oak casks. After the alcoholic fermentation is complete, the wine is in bâtonnage on fine lees for 6 months.

#### BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 13,5% vol.  
**Total Acidity:** 5.5 g Tart. Ac./l.  
**Appearance:** Clear, straw-colored.  
**Aroma:** Striking and deep aroma, with floral notes that mix with lemon notes. Accompanied by smoked notes that enhance fermentation and aging in French oak wood, presenting a distinct and traditional profile.  
**Taste:** In the mouth, the wine reveals a fresh elegance and a prolonged structure. There is a remarkable balance between the vivacity of the white Douro grapes and the subtle notes of smoked wood, resulting in a rich experience with citrus touches and refined depth.

#### SERVING

**Recommended serving temperature:** 8 to 12 °C.  
**Serving Suggestions:** Excellent with fish, cold meats and lightly seasoned roasted poultry.

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Reserve Douro 750 ml	3	5.8	335 x 278 x 100 mm