



BORGES RESERVE

PORTO 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: 6 years.
Average Production: 30 hl/ha.
Grape Varieties: Malvasia-Fina, Gouveio, Rabigato 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. Aging takes place in small tuns and wooden casks.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 19% vol.
Total Acidity: 3.4 g Tart. Ac./l.
Reducing Sugar: 120 g/l.
Baumé: 3.9
Appearance: Golden yellow color.
Aroma: Intense aromas, with notes of aging that highlight the presence of honey and cedar resin.
Taste: Very voluminous in the mouth, with a perfect balance of acidity and sweetness, in a finish highlighting the flavors of honey and hazelnuts characteristic of its aging period.

SERVING

Recommended serving temperature: 8 to 12 °C.
Serving Suggestions: To be served as an aperitif or with dry fruits and dates, sweets with citrus fruits or starters with smoked salmon or *sushi*.

PRODUCT

UNIT/BOX

WEIGHT PER CASE (kg)

VOLUME (WxLxH)

Borges Reserve White 750 ml

6

9.1

270 x 187 x 327 mm