



BORGES RESERVE

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: 7 to 8 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 small tuns and wooden casks.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 19% vol.

Total Acidity: 4.2 g Tart. Ac./l.

Reducing Sugar: 118 g/l.

Baumé: 4.1

Appearance: Blondish color, already with an orangey tinge.

Aroma: With aging aromas, such as honey and marmalade.

Taste: Soft attack and volume, with a flavor of jam and marmalade, with the finish in the mouth revealing its aging period. The balance between acidity and sweetness endows it with persistence.

SERVING

Recommended serving temperature: 14 to 16 °C.

Serving Suggestions: Excellent as an aperitif. Ideally paired with traditional Portuguese sweets made of eggs or dry fruits, cured cheeses and *foie gras*. With meals, best with fatty fishes.

PRODUCT

Borges Reserve Tawny 750 ml

UNIT/BOX

6

WEIGHT PER CASE (kg)

9.1

VOLUME (WxLxH)

270 x 187 x 327 mm