



# BORGES SOALHEIRA

## PORTO OLD WHITE 10 YEARS

### Characteristics

#### ORIGIN

**Region:** Douro Demarcated Region.

**Soil:** Schistous.

**Vine Training Method:** Traditional and vertical vineyards.

**Average Vine Age:** 40 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 (barrels and kegs).

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 19% vol.

**Total Acidity:** 3.6 g Tart. Ac./l.

**Reducing Sugar:** 123 g/l.

**Baumé:** 4.0

**Appearance:** Golden yellow color.

**Aroma:** Complex aroma, with dry fruits such as hazelnut and roasted almond. The presence of spices and notes of curry are highlighted, revealing the wine's age.

**Taste:** In the mouth, the acidity lends this wine a vivacity balanced by sweetness. It is persistent, with the presence of flavors of dry fruits, such as hazelnut, and spices, such as curry.

#### SERVING

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

**Serving Suggestions:** As an aperitif or with dry fruits, sweets with citrus fruits or starters with smoked salmon or *sushi*.

PRODUCT

UNIT/BOX

WEIGHT PER CASE (kg)

VOLUME (WxLxH)

Borges Soalheira Old White 10 Years 750 ml

6

8.6

263 x 177 x 319 mm