



# BORGES SOALHEIRA

## PORTO OLD TAWNY 20 YEARS

### Characteristics

#### ORIGIN

**Region:** Douro Demarcated Region.

**Soil:** Schistous.

**Vine Training Method:** Traditional vines, terraced.

**Average Vine Age:** 30 to 40 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 20% alcohol and 90 to 120 g/l of the grape's own reducing sugar. The wine will age in vats and barrels.

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 19.5% vol.

**Total Acidity:** 4.6 g Tart. Ac./l.

**Reducing Sugar:** 120 g/l.

**Baumé:** 4.1

**Appearance:** Blondish, with greenish tinges.

**Aroma:** Complex aroma with notes of dry fruits, honey and typical aromas of aging.

**Taste:** Velvety in the mouth with a balanced sweetness, revealing all its age in an engaging finish.

#### SERVING

**Recommended serving temperature:** 14 to 16 °C.

**Serving Suggestions:** Excellent to be served as an aperitif or with sweet desserts, dried fruits and cheeses.

PRODUCT

UNIT/BOX

WEIGHT PER CASE (kg)

VOLUME (WxLxH)

Borges Soalheira Old Tawny 20 Years 750 ml

6

8.6

263 x 177 x 319 mm