



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 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.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 19% vol.

Total Acidity: 4.7 g Tart. Ac./l.

Reducing Sugar: 109 g/l.

Appearance: Blondish color, already with an orangey tinge.

Aroma: It presents a complex and elegant aroma, dominated by typical notes of cask ageing. Hints of honey, marmalade and dried fruits stand out, with subtle nuances of caramel, vanilla and a light touch of sweet spices. The ensemble is harmonious and refined, revealing the maturity acquired during ageing in wood.

Taste: It shows a smooth and enveloping attack, with a velvety texture and good mouth volume. Flavours of fruit jelly and marmalade blend with notes of dried fruits and honey, highlighting its extended ageing. The well-integrated acidity balances the natural sweetness, providing freshness and elegance. It finishes long and persistent, with a rich and warm aftertaste marked by echoes of caramel and dried fruits.

SERVING

Recommended serving temperature: 16 to 18 °C.

Serving Suggestions: An excellent companion for desserts based on dried fruits or caramel, such as almond tart or crème brûlée. It also pairs beautifully with blue cheeses or aged Serra cheese, enhancing the balance between sweetness and complexity of the wine.



Ingredients and nutritional information:



100 ml : E = 635 kJ / 152 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Reserve Tawny 750 ml	6	9.1	270 x 187 x 327 mm
Borges Reserve Tawny 1,5 L	6	14.5	342 x 228 x 332 mm
Borges Reserve Tawny 375 ml	12	8.9	267 x 200 x 254 mm