



BORGES LBV

2015

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-Nacional, Touriga-Franca, Tinta-Roriz, Sousão and Trincadeira.

VINIFICATION PROCESS / MATURATION

After reception of the grapes, which arrive at the wine cellar in perfect condition, they are crushed and de-stemmed. They are fermented for 3 to 4 days in their skins, and frequently immersed for re-pumping, to allow the maximum extraction of colors and aromas. The skins are then separated from the must and to this is added a grape brandy with 77% v/v, in order to stop the fermentation. The wine then ages between 4 to 6 years before it is bottled. The aging process is completed in the bottle.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 19.5% vol.

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

Reducing Sugar: 100 g/l.

Baumé: 3.7

Appearance: Deep ruby color.

Aroma: Young and intense aroma, with notes of strawberry jam, integrated with aromas of melissa and menthol. A finish highlighted by nuances of dark chocolate and spices.

Taste: In the mouth it shows a good volume and soft tannins, with notes of dark chocolate and menthol standing out. The excellent balance between sweetness and acidity gives it a long and engaging finish, which excels in elegance.

SERVING

Recommended serving temperature: 16 to 18 °C.

Serving Suggestions: Recommended to accompany buttery and cured strong cheeses, chocolate desserts and red fruits. At meals, pairs with strong and roasted meats.

PRODUCT

UNIT/BOX

WEIGHT PER CASE (kg)

VOLUME (WxLxH)

Borges LBV Port 2015 750 ml

6

8.6

262 x 180 x 307 mm