



# BORGES LBV

## 2016

### 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 conditions, they are crushed and partially destemmed. They are fermented for 3 to 4 days in their skins, and frequently immersed through pumping over, to allow the maximum extraction of colours and aromas. The skins are then separated from the must and a grape brandy with 77% v/v is added in order to stop the fermentation. The wine then ages between 4 to 6 years before being bottled. The ageing process is completed in the bottle.

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 19.5% vol.

**Total Acidity:** 3.9 g Tart. Ac./l.

**Reducing Sugar:** 102 g/l.

**Baumé:** 3.6

**Appearance:** Strong ruby colour.

**Aroma:** The nose is intense and young with notes of plum comfit embedded in menthol and eucalyptus fresh aromas, with a finish marked by nuances of cocoa and spices.

**Taste:** It has a nice volume in the mouth presenting a full-bodied set wrapped in soft tannins with the menthol aroma standing out. It also presents an excellent balance between sweetness and acidity, with a long aftertaste evidencing elegance.

#### SERVING

**Recommended serving temperature:** 16 to 18 °C.

**Serving Suggestions:** It is an excellent wine to serve with soft cheeses, strong mature cheeses, chocolate desserts and red fruits. It accompanies meats with strong flavours and roasts.

PRODUCT

UNIT/BOX

WEIGHT PER CASE (kg)

VOLUME (WxLxH)

Borges LBV Port 2016 750 ml

6

8.6

262 x 180 x 307 mm