



BORGES VINTAGE

VINTAGE PORT 2003

Characteristics

ORIGIN

Region: Douro Demarcated Region.
Soil: Schistous.
Vine Training Method: Traditional vines, terraced.
Average Vine Age: 60 years.
Average Production: 20 hl/ha.
Grape Varieties: Touriga-Nacional, Touriga-Franca and Tinta-Roriz.

VINIFICATION PROCESS / MATURATION

High quality wine selected for a long lasting aging. It is extraordinarily important the selection of the vineyards as well as the quality of the grapes used. The grapes must arrive at the cellar in perfect conditions and are immediately crushed and then destemmed. They ferment for 3 to 4 days in contact with the skins, are immersed by regular remounting, in order to obtain more color and aromas. In due time, the skins are 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 100 g/l of reducing sugars. The wine will stage in small oak vats develop for a maximum of 2 years. Its evolution will be completed in bottle.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 20% vol.
Total Acidity: 4.8 g Tart. Ac./l.
Volatile Acidity: 0.37 g/l.
Reducing Sugar: 99 g/l.
Baumé: 3.6
pH: 3.7
Appearance: Deep ruby color.
Aroma: Very distinct aroma. Very fruity, containing red berries, ripe plums, cocoa, spices and dried herbs.
Taste: It has a velvety, dense taste, highly complex and with a very long-lasting aftertaste.

SERVING

Recommended serving temperature: 16 to 18 °C.
Serving Suggestions: A Vintage that may be enjoyed on its own, but is also excellent with fatty cheeses and desserts of chocolate or red fruits. Can create a unique experience for cigars lovers.

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Vintage Port 2003 750 ml - NM/EM*	6	8.8	262 x 177 x 318 mm
Borges Vintage Port 2003 750 ml - EM*	12	17.55	-