



BORGES RESERVE

PORTO WHITE

Characteristics

ORIGIN

Region: Douro Demarcated Region.
Soil: Schistous.
Vine Training Method: Traditional vines, terraced.
Average Vine Age: 40 years.
Average Age of the Lot: 6 years.
Average Production: 30 hl/ha.
Grape Varieties: Malvasia-Fina, Gouveio, Rabigato and Viosinho.

VINIFICATION PROCESS / MATURATION

Once the grapes, which are in perfect condition, have arrived at the winery, they are crushed and destemmed. The must from the crushed grapes is cooled to 8-12 °C and decanted. Temperature-controlled (12-14 °C) fermentation begins straight after decanting. After fermentation, the wine is fortified with grape brandy of 77% v/v. Aging takes place in small tuns and wooden casks.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 19% vol.
Total Acidity: 4 g Tart. Ac./l.
Reducing Sugar: 101 g/l.
Baumé: 3.9
Appearance: Golden yellow color.
Aroma: Intense aromas, with notes of aging that highlight the presence of honey and cedar resin.
Taste: Very voluminous in the mouth, with a perfect balance of acidity and sweetness, in a finish highlighting the flavors of honey and hazelnuts characteristic of its aging period.

SERVING

Recommended serving temperature: 8 to 12 °C.
Serving Suggestions: To be served as an aperitif or with dry fruits and dates, sweets with citrus fruits or starters with smoked salmon or *sushi*.



Ingredients and
nutritional information:



100 ml : E = 617 kJ / 147 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Reserve White 750 ml	6	9.1	270 x 187 x 327 mm
Borges Reserve White 375 ml	12	8.9	267 x 200 x 254 mm