



BORGES COROA

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: 3 to 4 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 de-stemmed. 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.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 19% vol.

Total Acidity: 3.4 g Tart. Ac./l.

Reducing Sugar: 106 g/l.

Baumé: 3.1

Appearance: Light straw yellow color.

Aroma: Rich and expressive bouquet with notes of ripe and syrupy fruit, honey, candied orange peel and delicate hints of dried fruits and soft spices.

Taste: Full-bodied and velvety on the palate, showing an elegant sweetness balanced by fresh acidity. Flavours of dried fig, apricot, honey and toasted nuts lead to a long, luscious and persistent finish.

SERVING

Recommended serving temperature: 8 to 12 °C.

Serving Suggestions: Ideal served chilled as an aperitif or paired with foie gras, intense cheeses, egg-based desserts, dried fruits, caramel desserts and traditional Portuguese pastries.



Ingredients and
nutritional information:



100 ml : E = 628 kJ / 150 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Coroa White 750 m	6	8.0	235 x 157 x 309 mm