



BORGES RESERVE

PORTO RUBY

Characteristics

ORIGIN

Region: Douro Demarcated Region.

Soil: Schistous.

Vine Training Method: Traditional vines, terraced.

Average Vine Age: 30 to 40 years.

Average Age of the Lot: 5 years.

Average Production: 25 hl/ha.

Grape Varieties: Touriga-Franca, Touriga-Nacional, Tinta-Barroca, Tinto-Cão and Tinta-Roriz.

VINIFICATION PROCESS / MATURATION

The grapes, that must arrive at the cellar in perfect conditions, are immediately crushed and then destemmed. They ferment for 3 to 4 days, with the skins, and are regularly immersed by remounting in order to obtain more color and aromas. The skins are then separated from the must and a grape brandy with 77% v/v is added in order to obtain a wine with 19% alcohol and 90 to 120 g/l of the grape's own reducing sugar.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 19% vol.

Total Acidity: 3,9 g Tart. Ac./l.

Reducing Sugar: 97 g/l.

Baumé: 3.9

Appearance: Deep ruby color, almost black.

Aroma: Young aroma, with black fruits such as blackberry. A fresh wine with notes of peppermint and eucalyptus.

Taste: Soft tannins in the mouth endowing it with structure and a young flavor confirming an intense presence of notes of blackberry and the freshness of peppermint. Overall, it is long with a well-balanced acidity.

SERVING

Recommended serving temperature: 16 to 18 °C.

Serving Suggestions: Buttery cheeses, cured cheeses, desserts of chocolate and red fruits. With meals, ideal with seasoned and grilled meats .



Ingredients and
nutritional information:



100 ml : E = 614 kJ / 147 kcal

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