



BORGES VINTAGE VINTAGE PORT 1982

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: Tinta-Amarela, Touriga-Nacional, Tinta-Barroca and Touriga-Franca.

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 regularly pumped over, 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 develop for a short period of a maximum of 2 years. Its evolution will be completed in bottle

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 20% vol. Total Acidity: 3.9 g Tart. Ac./l. Volatile Acidity: 0.42 g/l. Reducing Sugar: 100.2 g/l.

Baumé: 3.3

Appearance: Limpid, red tawny color.

Aroma: Aroma showing red and dried fruits. Complexity in accordance with the stage in the bottle. Taste: Sweet and persistent with aroma showing a very positive evolution of the wine.

SERVING

Recommended serving temperature: 14 to 15 °C.

Serving Suggestions: This Vintage can be enjoyed by itself but it goes equally well with full cheeses and chocolate or red fruit desserts. A strong cigar can also be the ideal accompaniment.

Observations: This type of wine may form sediment in the bottle. It is thus recommended that it be carefully decanted prior to serving. Ideally served on the same day the bottle is opened. Its organoleptic characteristics will vary through time.

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Vintage Port 1982 750 ml – NM/EM*	6	8.8	262 x 177 x 318 mm
Borges Vintage Port 1982 750 ml - FM*	12	17.55	_