



Ingredients and
nutritional information:



100 ml : E = 665 kJ / 159 kcal

BORGES SOALHEIRA PORTO OLD TAWNY 10 YEARS

Characteristics

ORIGIN

Region: Douro Demarcated Region.

Soil: Schistous.

Vine Training Method: Traditional vines, terraced.

Average Vine Age: 30 to 40 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 19.5% alcohol and 90 to 120 g/l of the grape's own reducing sugar. The wine will age in small tuns and wooden casks (barrels and kegs).

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 19.5% vol.

Total Acidity: 4.7 g Tart. Ac./l.

Reducing Sugar: 120 g/l.

Baumé: 4.0

Appearance: Light blondish.

Aroma: Intense aromas of stewed fruit, jam and the typical aromas of aging in wood (such as honey) are highlighted.

Taste: Soft, with honeydew and jam notes and a sweet persistent finish.

SERVING

Recommended serving temperature: 14 to 16 °C.

Serving Suggestions: Excellent as an aperitif. Ideal with traditional Portuguese sweets made of eggs or dry fruits, cured cheeses and *foie gras*. For meals, well paired with fatty fish.

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Soalheira Old Tawny 10 Years 750 ml	6	8.6	263 x 177 x 319 mm
Borges Soalheira Old Tawny 10 Years 375 ml	12	8.9	267 x 200 x 254 mm