



BORGES VINTAGE

VINTAGE PORT 2015

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: Touriga-Nacional, Touriga-Franca and Sousão.

VINIFICATION PROCESS / MATURATION

An excellent quality wine destined for a long aging period, made from meticulously selected premium quality grapes from the best vineyard plots. The grapes are carefully transported to the winery to arrive in perfect conditions. After being received, the grapes are immediately crushed without destemming. They ferment for 3 to 4 days in traditional treading tanks to obtain more intense color and aromas.

At the ideal moment, the skins are separated from the must and a grape brandy of 77% v/v is added to produce a wine with 19.5% alcohol and 100 to 120 g/l of reducing sugars. Next, the wine is aged for a maximum of 2 years and then bottled to complete the aging process.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 19.5% vol.

Total Acidity: 3.7 g Tart. Ac./l.

Reducing Sugar: 97 g/l.

Baumé: 3.0

pH: 3.8

Appearance: Intense, dark ruby color.

Aroma: Very intense, young and fresh aroma, distinguished by notes of eucalyptus and mint, with nuances of ripe black plum, revealing a year of full maturation.

Taste: Full-bodied wine with excellent volume, highlighted by firm and mild tannins making it smooth in the mouth. This wine has an excellent balance between sweetness and acidity, with a flavor that perfectly conveys the aromatic sensations prolonged in a very persistent finish.

SERVING

Recommended serving temperature: 16 to 18 °C.

Serving Suggestions: A Vintage that may be enjoyed on its own, but is also excellent with fatty cheeses and chocolate desserts or red fruits. A wine that may also create a unique experience for cigars lovers.

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 2015 750 ml

6

13.1

300 x 251 x 331 mm