



# BORGES VINTAGE

## VINTAGE PORT 2018

### 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

Being an excellent quality wine intended for prolonged ageing, a thorough selection of superior quality grapes, coming from the best plots of land, is essential. They are carefully transported to the wine cellar to be received in the best conditions possible. After receiving the grapes they are destemmed and crushed. The fermentation occurs for 3 to 4 days taking place in foot treading wine presses in order to obtain more colour 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 19.5% alcohol and 100 to 120 g/l of reducing sugars. Then, the wine ages up to a maximum of 2 years before being bottled to finish its ageing process in the bottle.

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 19.5% vol.

**Total Acidity:** 5.4 g Tart. Ac./l.

**Reducing Sugar:** 95 g/l.

**Baumé:** 3.5

**pH:** 3.79

**Appearance:** Deep and intense ruby colour.

**Aroma:** Exuberant, young, fresh and very complex aroma initially marked by the presence of almost vegetable resinous notes, with eucalyptus, wild berries, rockrose and menthol nuances. The black plum, blackberry and liquorice aromas are also highlighted as a result of a one year perfect ageing.

**Taste:** Full-bodied wine, remarkably oily and with an excellent volume, revealing well-marked, clear, soft and engaging tannins, resulting in a soft set in the mouth. It presents an excellent balance between sweetness and acidity. Its flavour seamlessly conveys the aromatic sensations and freshness, highlighted by the blackberry and liquorice aromas, which evolve to a very persistent finish.

#### SERVING

**Recommended serving temperature:** 16 to 18 °C.

**Serving Suggestions:** A Vintage that can be enjoyed on its own, but can also accompany full-fat cheeses and chocolate or red fruits desserts. A wine that is capable of generating a unique experience for cigar 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 2018 750 ml

6

13.1

300 x 251 x 331 mm