



BORGES PORTO RESERVA TAWNY NOVUS CXL

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% alcohol and 90 to 120 g/l of the grape's own reducing sugar. The wine will age in small tuns and wooden casks.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 19% vol.

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

Reducing Sugar: 109 g/l.

Appearance: Deep amber colour with a tawny hue and elegant copper and orange highlights.

Aroma: A broad, complex and highly elegant aroma, gradually revealing itself in successive layers. Notes of dried fruits, honey and quince paste are delicately enveloped by hints of caramel, vanilla and sweet spices. Ageing in wood adds depth and refinement, creating a harmonious, distinctive and persistent aromatic profile.

Taste: Silky, enveloping and remarkably well-balanced on the palate. The richness of dried fruits, honey and candied fruit is supported by a precise freshness, bringing elegance and vibrancy to the whole. The finish is long, complex and persistent, leaving delicate notes of caramel, sweet spices and dried fruits.

SERVING

Recommended serving temperature: Serve between 16 and 18 °C to allow its aromatic richness and complexity to be fully appreciated.

Serving Suggestions: An ideal accompaniment to refined desserts featuring dried fruits, caramel or dark chocolate, such as almond tart, crème brûlée or chocolate fondant. It also pairs beautifully with blue cheeses and intensely flavoured mature cheeses. Thanks to its complexity and elegance, it may also be enjoyed on its own as a contemplative wine.

Ingredients and
nutritional information:



100 ml : E = 635 kJ / 152 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Porto Reserva Tawny Novus CXL 1,5L	6	17,7	443 x 268 x 260 mm