



# BORGES LBV

## 2018

### 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-Nacional, Touriga-Franca, Tinta-Roriz, Tinta-Amarela and Sousão.

#### VINIFICATION PROCESS / MATURATION

After reception the grapes, transported in 20 kg cases so that they arrive at the cellar in perfect conditions, they are crushed with partial destemming. Fermentation occurs for 3 to 4 days in traditional treading tanks to obtain more intense color and aromas.

Then, the skins are separated from the must and a grape brandy of 77% v/v is added in order to interrupt the fermentation. The wine then ages for 4 years before bottling and then completes its evolution in the bottle.

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 19.5% vol.

**Total Acidity:** 4.3 g Tart. Ac./l.

**Reducing Sugar:** 105 g/l.

**Baumé:** 3.4

**Appearance:** Ruby colour.

**Aroma:** The nose is intense and young with notes of plum comfit embedded in fresh menthol aromas, with a finish marked by nuances of cocoa and spices.

**Taste:** In the mouth it is rich, complex and with good volume, in a very full-bodied set surrounded by soft tannins, with the menthol aroma standing out. It also has an excellent balance between sweetness and acidity, with a long finish that stands out for its elegance.

#### SERVING

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

**Serving Suggestions:** Soft cheeses, strong mature cheeses, chocolate and red fruits desserts. In the meal, it accompanies meats with strong flavours and roasts or the company of a great group of friends.

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges LBV Port 2018 750 ml	6	8.6	262 x 180 x 307 mm