



# BORGES VINTAGE

## VINTAGE PORT 2020

### Characteristics

#### ORIGIN

**Region:** Douro Demarcated Region.

**Soil:** Schistous.

**Vine Training Method:** Traditional vines, terraced.

**Average Vine Age:** More than 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:** 4.4 g Tart. Ac./l.

**Reducing Sugar:** 106 g/l.

**Baumé:** 3.7

**pH:** 3.86

**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, rockrose and menthol nuances. There are also aromas of black plum, blackberry, currant and liquorice, interspersed with very present floral nuances, characteristic of the Touriga-Nacional variety.

**Taste:** Full-bodied wine, extraordinarily fatty and with excellent volume, revealing well-marked, firm, smooth and enveloping tannins in a smooth set in the mouth.

It presents a great balance between sweetness and acidity, in which its flavour transmits in the aromatic sensations and freshness, enhanced by the notes of blackberry and menthol, which prolong in an end of great persistence.

#### SERVING

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

**Serving Suggestions:** A Vintage can be enjoyed without an accompaniment, but it pairs equally well with full-fat cheeses and chocolate or red fruit desserts. For connoisseurs, a good cigar can create unique experiences.

**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 Porto 2020 750 ml

6

13.1

300 x 251 x 331 mm