H.M.BORGES
SINCE DESDE 1877 MADEIRA

Technical Datasheet - Madeira Wine

Dry 5 Years Old - Reserve

Type:	Dry
Lot:	Tinta negra from different harvest years, with an average of 5 years old.
Region:	Madeira, Estreito de Câmara de Lobos.
Grape variety:	Varietal Tinta Negra.

Terroir:

Volcanic and basaltic soils, with a clayey texture, acids and rich in organic matter. A mild sub-tropical climate, warm summers and temperate winters. Great proximity between vineyards and the sea wich gives to the wines a perfect acidity.

Vinfication:

Destemmed and pressed grapes, fermentation off the skins in controlled temperature. Fortified by the addition of neutral vinous alcohol at 96% Vol

Aging:

Traditional "estufagem" process with temperatures between 35ºC and 45ºC, followed by na aging period, part in stainless steel and part in oak casks.

Wood Cask: for > 4 Years

Type of wood: French oak.

Predicted longevity:

Madeira wines, by their characteristics and fortification, are of great longevity.

Analysis:

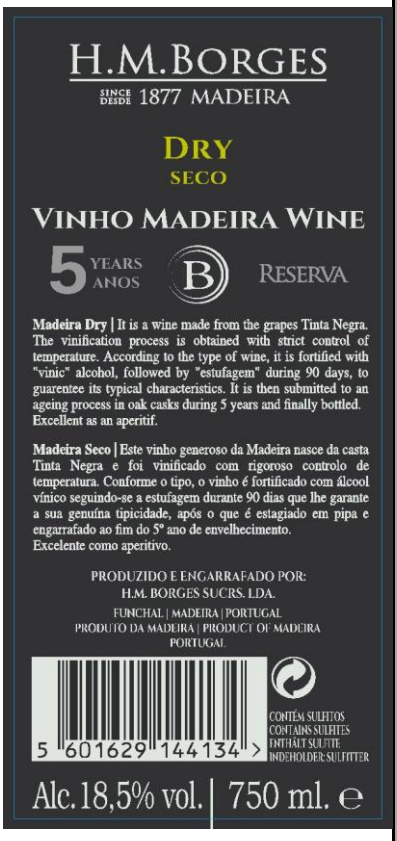
Alcohol content: 18,5% Vol.
Total Acidity: 6,45 gr/l (tartaric acid)
Residual sugars: 50,6 gr/l
Baumé:
pH: 3,56

Tasting Notes:

Color:	Amber color.
Aroma:	Woody aroma, complex, distinct and harmonious.
Palate:	On the palate it present like a round wine, with iodine and nuts notes. An harmonious acidity and body, with a distinct finish.

Trade:

. 750ml bottles
.6 or 12 bottles per case



Serving Suggestion/Food Pairings:

Should be served at a temperature between 13ºC and 14ºC. It does not need to be decanted.

Great for serving as an aperitif or to accompany with a selection of cheeses and starters of smoked salmon.

Storage:

Vertically in a room temperature. After opening the wine will keep for several months in good conditions.

Enologist:

Engº Ivo Couto