



BORGA WHITE

2009



ORIGIN

Type Sparkling
Classification Bairrada DOC
Harvest 2009 | Lot LB03/10
Production volume 5100 l
Soil Clay-limestone

GRAPE VARIETIES

50% Pinot Noir | 50% Chardonnay

ANALYTICAL CONTROL

Álcohol 12.5% vol.
Sugar 1.8 gr / dm³
Total Ac. 7g / dm³
pH 2.97

PROCESS

Vinification classic method of second fermentation in bottle, with minimum 48 months of cellar rest.
Bottling 6.690 bottles 75cl
Enologist Raquel Carvalho/Carlos Campolargo
EAN: 5600392560509

CHARACTERISTICS

Color: golden
Bouquet: ripe fruit, toast and brioche
Taste: confirms nose, dry wine
Final Note: very thin and elegant.

GASTRONOMY

We suggest your consumption accompanied by the famous *leitão*, the veal or the lamb in the oven, or alternatively as an accompaniment to some desserts.

Service Temperature: 8° – 10°C

PRESERVATION

Storage or preservation conditions are very important if one wants to preserve the wine characteristics and guarantee a steady evolution over time.
The storage place should be ventilated to prevent proliferation of fungi and guarantee suitable room temperature.
Bottles should be kept in a horizontal position safe from oscillations, vibrations or unpleasant odours.
The wine must furthermore be stored away from light and in a high relative humidity environment