



BORGA WHITE

2012



ORIGIN

Type Sparkling
Classification Bairrada DOC
Harvest 2012 | **Lot** LB03/13
Production volume 3800 l
Soil Clay-limestone

GRAPE VARIETIES

50% Pinot Noir | 50% Chardonnay

ANALYTICAL CONTROL

Álcohol 12.5% vol.
Sugar 1.2 gr / dm³
Total Ac. 7.2 g / dm³
pH 2.95

PROCESS

Vinification joint alcoholic fermentation in stainless steel tank with temperature control, small part fermented in used barrels French oak. Followed the classic method of second fermentation in bottle with rest in cellar for up to 48 months.

Bottling 4950 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