



**Borges Wine**  
**Meia Encosta**  
**SKU: 40923**

### **Origin**

Region: Dão Demarcated Region.

Soil: Granitic.

Vine Training Method: Traditional Dão vines.

Average Vine Age: Over 15 years.

Average Production: 35 hl/ha.

Grape Varieties: Touriga-Nacional, Jaen, Alfrocheiro and

Tinta-Roriz.

### **Vinification Process / Maturation**

Complete de-stemming. Brief cold pre-fermentation maceration followed by pomace fermentation for 6-8 days, at a controlled temperature of 26-28 °C, with frequent pumping over. After alcoholic fermentation, the wine is separated from the solids with which it fermented and malolactic fermentation is induced. Part of the wine is aged in stainless steel vats and another part in French and American oak for about 6 months.

### **Bottling**

Carried out in inert atmosphere with total deoxygenating of bottles.

### **Organoleptic and Analytical Characteristics**

Alcohol Content: 12% vol.

Total Acidity: 5.1 g Tart. Ac./l.

### **Appearance:**

Clear, ruby color.

### **Aroma:**

Fresh and youthful nose with aromas of red fruits, such as strawberry and black plum, combined with very discrete notes of vanilla obtained from ageing in wood casks.

### **Taste:**

Velvety and with a good volume of mouth, this wine presents notes of black plum and some spices, very soft tannins and an excellent balance of acidity. Fresh and persistent finish.

### **Serving**

Recommended serving temperature: 15 to 17 °C.

### **Serving Suggestions:**

Excellent with poultry, meat, smoked sausage, cheeses and some fish.

