



Borges Wine
TOURIGA-NACIONAL
SKU: 067374

Origin

Region: Dão Demarcated Region.

Soil: Grantic/sandy.

Vine Training Method: Distance between vines 3x1m, Lys training system.

Average Vine Age: Under 15 years.

Average Production: 30 hl/ha.

Grape Varieties: Touriga-Nacional.

Vinification Process / Maturation

Grapes are destemmed and gently crushed. Brief pre-fermentation maceration is followed by pomace fermentation for 6-8 days at controlled temperature of 28 °C, with fairly frequent pumping over, after which it is made a post-fermentation maceration for a few weeks, followed by the separation of the wine from the mass in which it fermented, thereby inducing the malolactic fermentation. All of the wine ages in French oak barrels for 12 months.

Bottling

Carried out in inert atmosphere with total deoxygenating of bottles.

Organoleptic and Analytical Characteristics

Alcohol Content: 13% vol.

Total Acidity: 5.8 g Tart. Ac./l

Appearance:

Clear and vivid violet hues.

Aroma:

A floral bouquet with emphasis on notes of violets, wrapped with citrus aroma of bergamot and orange, where the wood seems discreetly and well integrated, imparting complexity.

Taste:

Wine with excellent volume of mouth, smooth and delicate, with mature and soft tannins that contribute to a unique elegance. A persistent finish, in which the fruity flavour stands out and remains.

Serving

Recommended serving temperature: 16 to 18 °C.

Serving Suggestions: Excellent with meat dishes and various types of cheese.

