



Borges Wine
FITA AZUL PASSION
SKU: 067366

Origin

Region: Various Portuguese wine-producing regions.
Vine Training Method: Traditional vines.
Grape Varieties: Tinta-Roriz and Touriga-Nacional.

Vinification Process / Maturation

Complete destemming. There is a brief pre-fermentation maceration, and only the free-run must is made use of. This is followed by static decantation of the chilled must for 24 hours after which it is separated from the sediment. Fermentation begins at a controlled temperature, 16 °C. When alcoholic fermentation is complete the wine ages on the fine lees for 2 months. The sparkling wine is prepared using the Classic Methods, with a second fermentation in the bottle. After the base wine is prepared, neat liquor is added, then the wine is bottled. The second fermentation takes place in the cellar at 12 °C. It is then matured for as long as necessary to achieve the required quality. Riddling and dégorgement take place before the wine is sold, with the process ending with sugared liquor being added.

Aging

Approximately 15 months.

Organoleptic and Analytical Characteristics

Alcohol Content: 12% vol.
Total Acidity: 4.3 g Tart. Ac./l.

Appearance:

Clear, with fine bubbles, pink-hued.

Aroma:

The nose is fruity, with notes of cherry and currant.

Taste:

Excellent attack on the palate, with balanced acidity. Fruity notes stand out, in harmony with notes developed while maturing.

Serving

Recommended serving temperature: 6 to 8 °C.
Serving Suggestions: Excellent as an aperitif, and with light meals or desserts with red fruits.

