



BORGES REAL SENHOR DÃO BLANC DE NOIRS SPARKLING WINE OLD RESERVE BRUT 2017

Characteristics

ORIGIN

Region: Dão Demarcated Region.
Soil: Gritic/sandy.
Vine Training Method: Distance between vines 3x1m, Lys training system.
Average Vine Age: 15 years.
Average Production: 30 hl/ha.
Grape Varieties: Touriga-Nacional.

METHOD

The grapes are totally separated, and only the free-run must is made use of. It then has a 24-hour static cold decantation period, after which the must is separated from the lees. Fermentation begins at a controlled temperature, at 16 °C. After the end of fermentation, the wine is matured over fine lees for two 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, selected for each harvest.

AGING

Vinification Year: 2017
Bottling Date: 2018
Agging: 36 months minimum.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 12% vol.
Total Acidity: 6.1 g Tart. Ac./l.
Total Sugars (G+F+S): 6.9 g/l.
Appearance: Yellow color with golden highlights and a very fine regular bubble.
Aroma: Complex and intense nose, with great aromatic presence. It presents a delicate floral expression, with resinous cedar aromas, a touch of fresh asparagus among nuances of red wild fruits, with light toasted notes and hints of brioche.
Taste: In the mouth it is a classy and elegant sparkling wine, with excellent structure and volume, balanced by good acidity. It presents a sophisticated profile, with a harmonious and creamy mousse, in a set with a long and fresh finish.

SERVING

Recommended serving temperature: 6 to 8 °C.
Serving Suggestions: Excellent as an aperitif, and with light meals, roasts and desserts. Perfect with bruschetta and canapés, lobster risotto, fresh oysters, cheese tagliatelle with white truffles, octopus carpaccio, duck magret and matured meats.

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Real Senhor Dão Blanc de Noirs 750 ml	3	5,6	335 x 285 x 107 mm
Borges Real Senhor Dão Blanc de Noirs 1,5 L	1	3,3	115 x 115 x 395 mm