



BORGES QUINTA DE SÃO SIMÃO DA AGUIEIRA DÃO RED 2017

Characteristics

ORIGIN

Region: Dão Demarcated Region.
Soil: Granitic.
Vine Training Method: Traditional Dão vines.
Average Vine Age: Over 12 years.
Average Production: 35 hl/ha.
Grape Varieties: Jaen, Touriga-Nacional, Alfrocheiro and Tinta-Roriz.

VINIFICATION PROCESS / MATURATION

Complete de-stemming of grapes. Short 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 oak for about 18 months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 14.5% vol.
Total Acidity: 5.0 g Tart. Ac./l.
Appearance: Clear, deep ruby colour.
Aroma: Very intense and fresh aroma, with mint and highlighted notes of ripe black fruit, such as plums. As the wine breathes, nuances of bergamot, vanilla and spices prevail.
Taste: Soft and velvety in the mouth, with smooth tannins giving it structure and a very long finish.

SERVING

Recommended serving temperature: 15 to 17 °C.
Serving Suggestions: Excellent with poultry, meats, smoked sausage, cheeses and some types of fish.

PRODUCT

UNIT/BOX

WEIGHT PER CASE (kg)

VOLUME (WxLxH)

Borges Quinta de São Simão
da Aguieira 750 ml

6

7.2

300 x 264 x 177 mm