



BORGES TOURIGA-NACIONAL DÃO RED 2016

Characteristics

ORIGIN

Region: Dão Demarcated Region.
Soil: Grotic/sandy.
Vine Training Method: Distance between vines 3x1m, Lys training system.
Average Vine Age: Over 25 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: 12,5% vol.
Total Acidity: 5.4 g Tart. Ac./l.
Appearance: Clear and vivid ruby hues.
Aroma: It presents a young and fresh nose, wrapped by floral aromas with predominance of orange blossom, interspersed by notes of red fruits such as sour cherry. The aging in oak wood confers complexity in a discreet and balanced set.
Taste: Excellent volume of mouth, smooth and delicate, with mature and soft tannins contributing to a unique elegance, with a persistent and prolonged finish.

SERVING

Recommended serving temperature: 16 to 18 °C.
Serving Suggestions: Excellent with meat dishes and various types of cheese.

| PRODUCT | UNIT/BOX | WEIGHT PER CASE (kg) | VOLUME (WxLxH) |
|--------------------------------|----------|----------------------|--------------------|
| Borges Touriga-Nacional 750 ml | 3 | 5.8 | 335 x 278 x 100 mm |
| Borges Touriga-Nacional 1.5 L | 1 | 3.1 | 375 x 124 x 118 mm |