



## BORGES RESERVE DÃO RED 2015

The Reserve wines sum up Borges' tradition and know-how in the production of quality wines. They are produced in two of the oldest and most emblematic wine regions in Portugal – the Douro and the Dão – which are recognized for the unique characteristics and quality of their offerings. Borges Reserve Dão Red 2015 is the reflection of a dry year that gave rise to wines of very good quality. After a cold, dry winter, the spring, although unusually warm, brought some rain which helped to develop the vines and ripen the fruit. 2015 was an exceptional year marked by very balanced wines of great freshness, good concentration, excellent acidity, elegance and great longevity.

### Characteristics

#### ORIGIN

**Region:** Dão Demarcated Region.  
**Soil:** Granitic/sandy.  
**Vine Training Method:** Distance between vines 3x1m, Lys training system.  
**Average Vine Age:** Over 20 years.  
**Average Production:** 30 hl/ha.  
**Grape Varieties:** Tinta-Roriz, Alfrocheiro and Touriga-Nacional.

#### VINIFICATION PROCESS / MATURATION

The grapes were gently crushed after de-stemming. A brief pre-fermentation maceration was followed by fermentation with skin contact for 6-8 days at a controlled temperature of 28 °C, with fairly frequent pumping over. It then underwent a period of post-fermentation maceration for several weeks, followed by the separation of the wine from the solids with which it was fermented, and finally malolactic fermentation was induced. All of the wine was aged in French oak barrels for 24 months.

#### BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.  
**Total Number of Bottles:** 8 898  
**Bottling Date:** 14-06-2018

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 12.5% vol.  
**Total Acidity:** 5.7 g Tart. Ac./l.  
**Appearance:** Clear and ruby-colored.  
**Aroma:** Fresh and intense. Includes citrusy and resinous aromas with notes of pine needles and bergamot, combined with fresh nuances of mint and eucalyptus. The hint of vanilla from the barrel aging confers complexity in an elegant and subtle way.  
**Taste:** Very aromatic with mint and bergamot standing out, marking its youthfulness. Very elegant in the mouth, with excellent acidity, in which the soft tannins give it a lot of structure and balance. Long and lingering finish. Has great potential for aging in the bottle.

#### SERVING

**Recommended serving temperature:** 16 to 18 °C.  
**Serving Suggestions:** Excellent accompaniment for meat dishes and a variety of cheeses.

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Reserve Dão 750 ml	3	5.8	335 x 278 x 100 mm
Borges Reserve Dão 1.5 L	1	3.1	375 x 124 x 118 mm
Borges Reserve Dão 3 L	1	5.9	476 x 148 x 143 mm
Borges Reserve Dão 6 L	1	10.9	581 x 183 x 175 mm