



# BORGES TOURIGA-NACIONAL DÃO RED 2017

## Characteristics

### ORIGIN

**Region:** Dão Demarcated Region.  
**Soil:** Gritic/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. The wine ages in French and American oak barrels for 24 months.

### BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 14.5% vol.  
**Total Acidity:** 5.1 g Tart. Ac./l.  
**Appearance:** Clear and vivid ruby hues.  
**Aroma:** It has a young and fresh nose, with a peppermint aroma, wrapped by smoked and spicy notes, such as clove and vanilla, resulting from the aging in oak wood and giving complexity to the bouquet in a discreet and balanced set.  
**Taste:** Excellent mouth volume, soft and delicate, with ripe and smooth tannins contributing to a unique elegance, with a persistent and prolonged finish marked by good acidity.

### 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