



# BORGES GRANDE RESERVA

## DÃO RED 2015

Borges Grande Reserva wines are imbued with the accumulated tradition and experience earned from producing unique wines for over 130 years.

The noble lineage of this Borges Grande Reserva dates back to the 17th century, when the Quinta de São Simão da Aguieira manor was built. The elegance of the old vineyards and the character of the younger ones are expressed in a complex and remarkable personality that results from a discerning selection of the best grapes from the Dão's largest continuous vineyard.

Produced only in exceptional years, Borges Grande Reserva Dão Red 2015 reflects a year of superior quality and great balance. 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 finely 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.  
**Average Vine Age:** Over 50 years.  
**Average Production:** 20 hl/ha.  
**Grape Varieties:** Tinta-Roriz and Touriga-Nacional.

#### VINIFICATION PROCESS / MATURATION

The grapes are gently crushed after de-stemming. A brief pre-fermentation maceration is followed by fermentation with skin contact for 6-8 days at a controlled temperature of 28 °C, with fairly frequent pumping over. It then undergoes several weeks of post-fermentation maceration, before the wine is separated from the solids with which it is fermented and malolactic fermentation is induced. All of the wine is aged in French oak barrels for 30 months.

#### BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.  
**Total Number of Bottles:** 2 556  
**Bottling Date:** 12-07-2018

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 12.5% vol.  
**Total Acidity:** 5.3 g Tart. Ac./l.  
**Appearance:** Clear and ruby-colored.  
**Aroma:** Highly complex, fresh and intense. It exudes notes of red fruit, such as strawberry, with further notes of caruma resin and fresh menthol. The wood is exceptionally well integrated and perfectly balanced, imparting complexity with a discreet nuance of spices.  
**Taste:** In the mouth it is intense and very complex. It is a wine of great elegance, fat and voluminous and its good acidity gives it liveliness. The soft tannins give it a lot of structure and balance, in a long and lingering finish that reveals its great potential for aging in the bottle.

#### SERVING

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

PRODUCT

UNIT/BOX

WEIGHT PER CASE (kg)

VOLUME (WxLxH)

Borges Grande Reserva Dão 750 ml

3

6.6

338 x 293 x 105 mm