



BORGES TOURIGA-NACIONAL

DÃO RED 2020

Characteristics

ORIGIN

Region: Dão Demarcated Region.
Soil: Granitic/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 12 months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 14% vol.
Total Acidity: 5.44 g Tart. Ac./l.
Appearance: Clear, intense ruby colour.
Aroma: It presents a youthful, fresh bouquet, marked by the flavours of ripe red grapes, with elegant, floral nuances. It also reveals smoky and spicy notes, such as cloves and vanilla, resulting from the barrelling stage, which give complexity to the bouquet, for an authentic, discrete and balanced whole.
Taste: Excellent volume in the mouth, smooth and delicate, with mature tannins and a sweet texture which contribute towards unique elegance, with a persistent, prolonged aftertaste marked by notes of vanilla, good acidity and freshness.

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