



BORGES QUINTA DE SÃO SIMÃO DA AGUIEIRA DÃO RED 2021

Characteristics

ORIGIN

Region: Dão Demarcated Region.
Soil: Granitic.
Vine Training Method: Traditional Dão vines.
Average Vine Age: Over 12 years.
Average Production: 35 hl/ha.
Grape Varieties: Touriga-Nacional (55%), Jaen (20%), Alfrocheiro (15%) and Tinta-Roriz (10%).

VINIFICATION PROCESS / MATURATION

Complete de-stemming of grapes. Short pre-fermentation maceration followed by pomace fermentation for 6-8 days, at a controlled temperature of 26-28 °C, with frequent pumping over. After alcoholic fermentation, the wine is separated from the solids with which it fermented and malolactic fermentation is induced. Part of the wine is aged in stainless steel vats and another part in french and american oak for about 15 months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 13,5% vol.
Total Acidity: 5,5 g Tart. Ac./l.
Appearance: Clear, deep ruby colour.
Aroma: The nose reveals a young and intense aroma, where notes of orange blossom stand out, enriched by citrus nuances of bergamot. The olfactory experience is finished with delicate hints of vanilla.
Taste: In the mouth, the intense flavor of bergamot stands out, with a light touch of caramel derived from the wood aging. The texture is velvety, with smooth tannins providing balance. The finish is long and fresh, marked by good acidity.

SERVING

Recommended serving temperature: 15 to 17 °C.
Serving Suggestions: Excellent with poultry, meats, smoked sausage, cheeses and some types of fish.



Ingredients and
nutritional information:



100 ml : E = 314 kJ / 74 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Quinta de São Simão da Aguireira 750 ml	6	8,7	296x257x186 mm