



BORGES QUINTA DE SÃO SIMÃO DA AGUIEIRA DÃO RED 2023

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 (50%), Jaen (20%), Alfrocheiro (20%) 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: 5,2 g Tart. Ac./l.
Residual Sugar: 1 g/l.
Appearance: Clear, deep ruby colour.
Aroma: The nose is greeted by an expressive and youthful bouquet, where the scent of orange blossom takes the lead, accompanied by delicate citrus hints of bergamot. In the background, discreet smoky undertones and a smooth touch of vanilla gently emerge.
Taste: On the palate, it reveals intensity and elegance, with bergamot delivering a distinctive presence, balanced by a subtle toastiness from ageing in wood. The texture is silky, with polished tannins that lend depth and harmony. The finish is persistent, fresh, and invigorating, supported by a well-integrated 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 = 328 kJ / 78 kcal

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