



Ingredients and
nutritional information:



100 ml : E = 315 kJ / 75 kcal

BORGES RESERVE DÃO WHITE 2023

The Reserve wines sum up Borges' tradition and know-how in the production of quality wines. They are produced in two of the oldest and most emblematic wine regions in Portugal – the Douro and the Dão – which are recognized for the unique characteristics and quality of their offerings. The Borges Reserva Dão White 2023 wine is the reflection of a year of quality with the challenge of late rains, which resulted in wines with great freshness, concentration, excellent acidity, good aromatic intensity and great elegance.

Characteristics

ORIGIN

Region: Dão Demarcated Region.
Soil: Granitic.
Vine Training Method: Traditional Dão vines.
Average Vine Age: Over 30 years.
Average Production: 30 hl/ha.
Grape Varieties: 60% Encruzado, 20% Bical, 10% Malvasia-Fina and 10% Fernão Pires.

VINIFICATION PROCESS / MATURATION

The grapes were destemmed and then crushed. Next, they were pressed, and only the free-run must was utilized. After cold decantation for 48 hours, the must was separated from the lees. The wine fermented between 12 and 14 °C for 4 weeks, and 85% of the lot completed fermentation in French oak barrels. After the alcoholic fermentation, the wine was kept in *bâtonnage* on fine lees for 8 months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 13,5% vol.
Total Acidity: 5.9 g Tart. Ac./l.
Residual Sugar: 1,8 g/l.
Appearance: Clear, light yellow.
Aroma: Elegant and welcoming aroma, with notes of ripe fruits such as apple and peach, interconnected with subtle nuances of spices and a slight smoke. There are also floral and roasted pear touches, wrapped in a very light touch of wood, creating a harmonious and distinct experience.
Taste: In the mouth, it is fresh and vibrant, with a very present acidity that provides a refreshing sensation. The palate is marked by fruity flavors, such as apple and ripe pear, with good fat and volume, as well as a notable structure. It stands out for the vibrant acidity characteristic of Dão, which provides freshness and elegance, providing an exuberant, persistent finish with slight floral touches, resulting in a set with a lot of flavor longevity.

SERVING

Recommended serving temperature: 8 to 10 °C.
Serving Suggestions: Excellent with dishes of fish, cold meats and lightly seasoned roast poultry.

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Reserve Dão 750 ml	3	5.8	335 x 278 x 100 mm