



BORGES RESERVE DÃO RED 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 Red 2023 reflects a year of quality, marked by the challenge of late rains, resulting in balanced and fresh wines with excellent volume and great elegance.

Characteristics

ORIGIN

Region: Dão Demarcated Region.
Soil: Granitic/sandy.
Vine Training Method: Distance between vines 3x1m, Lys training system.
Average Vine Age: Over 20 years.
Average Production: 30 hl/ha.
Grape Varieties: Touriga-Nacional (50%) and Alfrocheiro (50%).

VINIFICATION PROCESS / MATURATION

The grapes were gently crushed after de-stemming. A brief pre-fermentation maceration was followed by fermentation with skin contact for 6-8 days at a controlled temperature of 28 °C, with fairly frequent pumping over. It then underwent a period of post-fermentation maceration for several weeks, followed by the separation of the wine from the solids with which it was fermented, and finally malolactic fermentation was induced. All of the wine was aged in French oak barrels for 18 months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 14% vol.
Total Acidity: 5.2 g Tart. Ac./l.
Residual Sugar: 1 g/l.
Appearance: Clear and ruby-colored.
Aroma: It presents a fresh and intense aroma, highlighted by notes of dark fruits, especially black plum, wrapped in resinous nuances and subtle hints of menthol. The oak is beautifully integrated, adding delicate notes of vanilla and caramel that enhance the complexity without overpowering the fruit.
Taste: On the palate, it reveals great elegance, with balanced acidity and smooth tannins that provide a solid and harmonious structure. The finish is long and persistent, showcasing remarkable aging potential in the bottle.

SERVING

Recommended serving temperature: 16 to 18 °C.
Serving Suggestions: With an elegant yet structured profile, this Reserva Red displays silky tannins and aromas of ripe red fruits, making it a versatile partner at the table. It pairs naturally with grilled meats, such as herb-seasoned lamb chops, and is equally well suited to oven-baked dishes like roasted kid goat. Its structure complements Mediterranean cuisine rich in tomato, such as classic lasagna or meat ragù, and it also enhances regional cured sausages, including grilled chouriço or farinheira. When it comes to cheese, it shows particular affinity with medium-aged cheeses, such as Queijo da Ilha or a medium-aged São Jorge.



Ingredients and
nutritional information:



100 ml : E = 340 kJ / 81 kcal

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