



BORGES QUINTA DA SOALHEIRA

DOURO RED 2017

Characteristics

ORIGIN

Region: Douro Demarcated Region.

Soil: Schistous.

Vine Training Method: Simple cordon ascendent.

Average Vine Age: Over 12 years.

Average Production: 30 hl/ha.

Grape Varieties: Touriga-Nacional, Tinta-Roriz, Touriga-Franca, Tinta-Barroca, Tinto-Cão and Sousão.

VINIFICATION PROCESS / MATURATION

After total destemming, the grapes are lightly crushed. Brief pre-fermentation maceration is followed by fermentation on the skins for 6-8 days at a controlled temperature of 28 °C with fairly frequent pumping-over. After alcoholic fermentation, the wine is separated from the pomace. The wine is then aged in French oak casks for 9-12 months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 13% vol.

Total Acidity: 5.1 g Tart. Ac./l.

Appearance: Very intense ruby color.

Aroma: Young and very fresh with notes of black plum enveloped by hints of orange blossom, vanilla and a certain smokiness from ageing in wood casks.

Taste: Full-bodied with elegant tannins and an acidity that gives great freshness. A long and persistent finish.

SERVING

Recommended serving temperature: 16 to 18 °C.

Serving Suggestions: Excellent accompaniment to meat dishes, game and cheese.

PRODUCT

UNIT/BOX

WEIGHT PER CASE (kg)

VOLUME (WxLxH)

Borges Quinta da Soalheira 750 ml

6

7.7

333 x 242 x 166 mm