



BORGES

QUINTA DA SOALHEIRA

VINHAS VELHAS DOURO RED 2016

Characteristics

ORIGIN

Region: Douro Demarcated Region.

Soil: Schistous.

Vine Training Method: Simple cordon ascendent.

Average Vine Age: Old vineyards.

Average Production: 20 hl/ha.

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

VINIFICATION PROCESS / MATURATION

Production by the estate's grapevines has decreased over time, resulting in more balanced grapes and highly concentrated wines of a unique elegance. The full potential of Quinta da Soalheira's old vineyards is achieved by producing this unoaked wine without aging in barrels, thereby accentuating the grape's intense and fresh aromas.

After total destemming, the grapes are lightly crushed. Brief pre-fermentation maceration is followed by pomace fermentation for 6-8 days at a controlled temperature of 28 °C with fairly frequent pumping up. After alcoholic fermentation, the wine is separated from the solids with which it fermented.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 12.5% vol.

Total Acidity: 4.9 g Tart. Ac./l.

Appearance: Dense ruby colour.

Aroma: Very intense and fresh aroma with notes of black and red fruits, such as plum and strawberry, enveloped by nuances of eucalyptus.

Taste: A wine highlighted in the mouth by an excellent balance between its full-bodied structure, velvety tannins and acidity, for a unique elegance and a long and very persistent finish in the mouth.

SERVING

Recommended serving temperature: 16 to 18 °C.

Serving Suggestions: Excellent with dishes of meat, game and cheese.

PRODUCT

UNIT/BOX

WEIGHT PER CASE (kg)

VOLUME (WxLxH)

Borges Quinta da Soalheira Vinhas Velhas 750 ml

6

8.3

333 x 242 x 166 mm