



# BORGES QUINTA DA SOALHEIRA

## DOURO RED 2018

### 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:** 5.2 g Tart. Ac./l.

**Appearance:** Ruby colour.

**Aroma:** It presents a young and very fresh nose, with aromas of dried figs and black plums involved by nuances of eucalyptus, vanilla and smoked notes derived from the stage in barrels.

**Taste:** Full-bodied with elegant tannins and an acidity awarding it 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