



# BORGES QUINTA DA SOALHEIRA DOURO RED 2020

## Characteristics

### ORIGIN

**Region:** Douro Demarcated Region.

**Soil:** Schistous.

**Vine Training Method:** Simple cordon ascendent.

**Average Vine Age:** Over 12 years.

**Average Production:** 20 hl/ha.

**Grape Varieties:** Touriga-Nacional (40%), Tinta-Roriz (25%), Touriga-Franca (10%), Tinta-Barroca (10%), Tinto-Cão (10%) and Sousão (5%).

### VINIFICATION PROCESS / MATURATION

After total destemming, the grapes are lightly crushed. Brief pre-fermentation maceration is followed by fermentation on the skins for about 8 days at a controlled temperature of 28 °C with fairly frequent pumping-over. After alcoholic fermentation, the wine is separated from the pomace. Afterwards, the wine undergoes malolactic fermentation in vat, followed by aging in French oak casks for 14 months.

### BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 14% vol.

**Total Acidity:** 5.5 g Tart. Ac./l.

**Appearance:** Intense ruby colour.

**Aroma:** It presents a warm aroma, slightly overripening, with notes of plum and dried figs combined with a soft vanilla aroma very well integrated in the range, resulting from its aging in barrels.

**Taste:** Marked by an elegant and voluminous mouth, with fine and well represented tannins, it stands out for its long and persistent aftertaste, with a rich and complete flavour.

### SERVING

**Recommended serving temperature:** 16 to 18 °C.

**Serving Suggestions:** Excellent accompaniment to fresh and matured meats, roasts, game dishes, as well as well prepared fish dishes, such as codfish or octopus. It also goes very well with cheese and sausages.



Ingredients and  
nutritional information:



PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Quinta da Soalheira 750 ml	6	7.7	333 x 242 x 166 mm