



BORGES GRANDE RESERVA

DOURO RED 2015

Borges Grande Reserva wines are imbued with the accumulated tradition and experience earned from producing unique wines for over 130 years.

The noble lineage of this Borges Grande Reserva dates back to 1904, the year in which the founders acquired Quinta da Soalheira. The elegance of the old vineyards and the character of the younger ones are expressed in a complex and remarkable personality, which results from a discerning selection of the grapes that best thrive in a demanding environment characterized by its excellent exposure to sunlight: as the name "Soalheira" (sunny) tells us.

Produced only in exceptional years, Borges Grande Reserva Douro Red 2015 reflects a year of superior quality and great balance. For Quinta da Soalheira wines, 2014-2015 was a dry year with a cold winter and an abnormally hot spring, followed by a mild summer, with only an occasional spike in temperature. The grapes ripened gently and the pre-harvest rainfall helped to boost final quality, resulting in wines with great color intensity, soft tannins, excellent levels of acidity and expressive longevity.

Characteristics

ORIGIN

Region: Douro Demarcated Region.

Soil: Schistous.

Vine Training Method: Terraces and vertical vineyards.

Average Vine Age: Over 20 years.

Average Production: 35 hl/ha.

Grape Varieties: Touriga-Nacional, Tinta-Roriz, Touriga-Franca and Tinta-Amarela.

VINIFICATION PROCESS / MATURATION

The grapes are crushed gently after de-stemming. One section of the coupage is initially vinified manually, with fermentation completed in stainless steel vats. The rest of the batch is fermented solely in stainless steel vats. In both cases, the wine briefly undergoes pre-fermentation maceration followed by 6-8 days of skin-contact fermentation at a controlled temperature of 28-30 °C, with relatively frequent pumping over. After alcoholic fermentation, there is a period of maceration. The wine is then separated from the solids with which it fermented and malolactic fermentation is induced. All of the wine is aged in French oak barrels for 30 months and 4 months in the bottle.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

Total Number of Bottles: 3 238

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 13.5% vol.

Total Acidity: 4.4 g Tart. Ac./l.

Appearance: A clear, intense ruby color.

Aroma: Wine with a highly intense aroma, marked by over-maturation notes of black plum and blackberry, with finishing hints of spices, such as cloves and green pepper, which impart a good deal of complexity.

Taste: In the mouth, the wine has plenty of volume, structure and completeness and reveals a remarkable elegance. Its presentation of decidedly soft tannins makes it a full, long and finely balanced wine.

SERVING

Recommended serving temperature: 16 to 18 °C.

Serving Suggestions: Excellent accompaniment for meat dishes and various cheeses.

PRODUCT

Borges Grande Reserva Douro 750 ml

UNIT/BOX

3

WEIGHT PER CASE (kg)

6.6

VOLUME (WxLxH)

338 x 293 x 105 mm