



BORGES RESERVE DOURO RED 2016

The Reserve wines sum up Borges' tradition and know-how in the production of quality wines. They are produced in two of the oldest and most emblematic wine regions in Portugal – the Douro and the Dão – which are recognized for the unique characteristics and quality of their offerings. The Borges Reserve Douro Red 2016 wine is a reflex of an atypical year of drought which created wines with a balanced profile and intense colour concentration.

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, Touriga-Francesa, Tinta-Roriz and Tinto-Cão.

VINIFICATION PROCESS / MATURATION

The grapes are crushed gently after de-stemming. One section of the coupage is initially vinified manually, with fermentation completed in a 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 fermentation with skins at a controlled temperature of 28-30 °C, with relatively frequent remounting. After alcoholic fermentation, there is a period of maceration after which the wine is separated from the solids with which it fermented and malolactic fermentation induced. All of the wine is staged in French oak barrels for 24 months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.
Total Number of Bottles: 116 943
Bottling Date: 26-07-2019

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 13% vol.
Total Acidity: 5.1 g Tart. Ac./l.
Appearance: A clear, dark ruby color.
Aroma: Wine with an intense and complex aroma, marked by mint and orange blossom notes and also presenting some red fruit such as strawberries. It presents a finish marked by cocoa and vanilla aromas.
Taste: In the mouth, it is complete and full-bodied, presenting very mature and soft tannins. It has a long and persistent finish with an excellent acidity giving it a lot of freshness.

SERVING

Recommended serving temperature: 16 to 18 °C.
Serving Suggestions: Excellent accompaniment for meat dishes, roasts and strong diversified cheeses.

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Reserve Douro 750 ml	3	5.8	335 x 278 x 100 mm
Borges Reserve Douro 1.5 L	1	3.1	375 x 124 x 118 mm
Borges Reserve Douro 3 L	1	5.9	476 x 148 x 143 mm
Borges Reserve Douro 6 L	1	10.9	581 x 183 x 175 mm