



BORGES QUINTA DA SOALHEIRA

DOURO RED 2021

Characteristics

ORIGIN

Region: Douro Demarcated Region.

Soil: Schistous.

Vine Training Method: Simple cordon ascendent.

Average Vine Age: Over 15 years.

Average Production: 30 hl/ha.

Grape Varieties: Touriga-Nacional (30%), Touriga-Franca (30%), Tinta-Roriz (15%), 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 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. Afterward, the wine undergoes malolactic fermentation in a vat, followed by aging 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: 13,5% vol.

Total Acidity: 4,9 g Tart. Ac./l.

Appearance: Intense ruby colour.

Aroma: It presents a fresh aroma, where the presence of black plum notes is predominant, surrounded by notes of orange blossom combined with vanilla, the result of aging in the barrel.

Taste: Marked by a rich and structured palate, it presents good volume with elegant tannins, whose acidity provides freshness. It has a long and persistent finish.

SERVING

Recommended serving temperature: 16 to 18 °C.

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



Ingredients and
nutritional information:



100 ml : E = 314 kJ / 75 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Quinta da Soalheira 750 ml	6	8.3	238 x 331 x 158 mm