



BORGES RESERVE

DOURO RED 2021

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. Borges Reserva Douro Red 2021 represents a consistent year, characterized by highly favorable climatic conditions for the healthy development of the vines and gradual ripening. This has led to balanced wines with excellent volume, intense color concentration, and aromas displaying a persistent character.

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 (60%), Touriga Francesa (25%), Tinta Roriz (10%) and Tinto Cão (5%).

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 18 months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 13.5% 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 an explosion of red fruit compote, with the presence of cedar notes providing a sensation of freshness, perfectly integrated with hints of smoked wood and vanilla from barrel aging.

Taste: In the mouth, it is a voluminous wine, presenting mature and smooth tannins. The finish is long and persistent with excellent acidity imparting a lot of freshness.

SERVING

Recommended serving temperature: 16 to 18 °C.

Serving Suggestions: Great for accompanying dishes such as well seasoned, succulent fish, different meats, as well as cured meat, game and roasts, not to mention intense cheeses.



Ingredients and nutritional information:



100 ml : E = 314 kJ / 75 kcal

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