



BORGES QUINTA DA SOALHEIRA DOURO RED 2022

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 Francesa (30%), Tinta-Roriz (15%), Tinta Barroca (10%), Tinto Cão (5%), Sousão (5%) and Vinhas Velhas (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: 5 g Tart. Ac./l.
Appearance: Intense ruby colour.
Aroma: It presents a fresh, young fruit aroma typical of the region, with a predominance of black plum surrounded by hints of orange blossom and floral citrus notes. This set is enriched by nuances of vanilla and light tertiary aromas, resulting from aging in barrels.
Taste: Marked by a rich, structured and generous mouthfeel, it presents good volume with elegant and greedy tannins. The acidity provides freshness, while notes of fresh red fruit combine with smoky touches from the aging in French oak. The aftertaste is long and persistent.

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 = 312 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