



Ingredients and nutritional information:



100 ml : E = 328 kJ / 78 kcal

# BORGES RESERVE

## DOURO RED 2023

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 2023 reflects a demanding year, resulting in harmonious, complex wines with excellent volume. It displays an intensely concentrated colour and deep aromas, with a distinctive and 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 (30%), Touriga Francesa (30%), Tinta Roriz (30%) and Tinto Cão (10%).

#### 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:** 4,9 g Tart. Ac./l.

**Appearance:** Clear and bright, with a deep, intense ruby hue that reveals youth and concentration.

**Aroma:** The nose is complex and engaging, dominated by notes of red fruit jam. Elegant hints of cedar bring freshness, harmoniously integrated with smoky wood nuances and delicate touches of vanilla from barrel ageing.

**Taste:** On the palate, it shows great volume and structure, with ripe, velvety tannins supporting a rich and well-balanced ensemble. A wine in perfect harmony, finishing long and persistent.

#### SERVING

**Recommended serving temperature:** 16 to 18 °C.

**Serving Suggestions:** Versatile and well-balanced, this wine pairs beautifully with richer, well-seasoned fish dishes such as cod baked with cornbread crust or octopus "à lagareiro". It is also an excellent choice for red meats, matured cuts, or game dishes such as oven-roasted kid or braised wild boar. Its structure and elegance also make it a perfect match for aged and intense cheeses, such as Serra da Estrela.

PRODUCT

Borges Reserve Douro 750 ml

UNIT/BOX

3

WEIGHT PER CASE (kg)

5.8

VOLUME (WxLxH)

335 x 278 x 100 mm