



Ingredients and
nutritional information:



100 ml : E = 339 kJ / 81 kcal

BORGES RESERVA

DOURO RED 2024

The Reserva 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 Reserva Douro Red 2024 is the result of a year marked by hot and dry conditions in the Douro, resulting in wines of great concentration, elegance and high aging potential.

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 (50%), Touriga-Franca (30%) and Tinta-Roriz (20%).

VINIFICATION PROCESS / MATURATION

The grapes are fully destemmed and gently crushed. Part of the batch is initially vinified using the traditional method of foot treading in lagares, with fermentation completed in stainless steel tanks, while the remainder is vinified entirely in stainless steel tanks. In both cases, a brief pre-fermentation maceration is carried out, followed by fermentation on the skins for 6 to 8 days at a controlled temperature of 25–26°C, with relatively frequent pump-overs. After alcoholic fermentation, the wine undergoes a further period of maceration, after which it is separated from the grape solids. The entire wine is aged in French oak barrels for 18 months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 14% vol.
Total Acidity: 4,9 g Tart. Ac./l.
Residual Sugar: 0,8 g/l.
Appearance: Clear and bright, with a deep, intense ruby.
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 reveals great volume and intensity, with smooth tannins that give it a solid and harmonious structure. The finish is 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, aged meats, 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	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Reserva Douro 750 ml	3	5.8	335 x 278 x 100 mm