



BORGES REAL SENHOR DÃO BLANC DE BLANCS SPARKLING WINE OLD RESERVE BRUT 2015

Characteristics

ORIGIN

Region: Dão Demarcated Region.
Soil: Granitic/sandy.
Vine Training Method: Continuous, single cordon method.
Average Vine Age: Under 15 years.
Average Production: 30 hl/ha.
Grape Varieties: Encruzado and Fernão-Pires.

METHOD

The grapes are totally destemmed and pressed, from which only the free-run must is used. This step is followed by a 24-hour static cold decantation period, after which the must is separated from the lees. Fermentation begins at a controlled temperature of 14 °C. When fermentation ends, the wine is matured over fine lees for two months.

The sparkling wine is prepared using the Classic Method, with a second fermentation in the bottle. After the base wine is prepared, neat liquor is added, followed by bottling. The second fermentation takes place in the cellar at 12 °C. It is then matured for as long as necessary to achieve the required quality. The wine is riddled and disgorged before commercialization, and the process ends by adding expedition liqueur selected for each harvest.

AGING

Vinification Year: 2015
Bottling Date: 2016
Aging: 36 months minimum.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 12% vol.
Total Acidity: 4.4 g Tart. Ac./l.
Reducing Sugar: 7 g/l.
Appearance: Clear, straw-coloured, with a very fine and regular bubble.
Aroma: The nose presents a very complex and fresh aroma, with pineapple, citrus and lemon notes, and also resinous and thyme nuances.
Taste: A very fine and elegant sparkling wine in the mouth, with intense mousse and a very balanced acidity, giving it a long and persistent finish.

SERVING

Recommended serving temperature: 6 to 8 °C.
Serving Suggestions: Excellent as an aperitif, and with light meals, roasts and desserts.

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Real Senhor Dão Blanc de Blancs 750 ml	3	5.6	335 x 285 x 107 mm