



BORGES REAL SENHOR DÃO BLANC DE BLANCS SPARKLING WINE OLD RESERVE BRUT 2016

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: 2016
Bottling Date: 2017
Aging: 36 months minimum.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 12% vol.
Total Acidity: 4.2 g Tart. Ac./l.
Reducing Sugar: 5.9 g/l.
Appearance: Clear, straw-coloured, with a very fine and regular bubble.
Aroma: The nose presents a complex and intense aroma, with notes of tropical fruits, pineapple in syrup, nuances of aromatic herbs, such as thyme, wrapped by a resinous character.
Taste: A voluminous and elegant sparkling wine in the mouth, with intense mousse and a very balanced acidity giving it a very long 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
Borges Real Senhor Dão Blanc de Blancs 1,5 L	1	3,3	115 x 115 x 395 mm