



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

Characteristics

ORIGIN

Region: Dão Demarcated Region.
Soil: Gritic/sandy.
Vine Training Method: Distance between vines 3x1m, Lys training system.
Average Vine Age: 15 years.
Average Production: 30 hl/ha.
Grape Varieties: Touriga-Nacional.

METHOD

The grapes are totally separated, and only the free-run must is made use of. It then has a 24-hour static cold decantation period, after which the must is separated from the lees. Fermentation begins at a controlled temperature, at 16 °C. After the end of fermentation, the wine is matured over fine lees for two months.

The sparkling wine is prepared using the Classic Methods, with a second fermentation in the bottle. After the base wine is prepared, neat liquor is added; then the wine is bottled. 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. Riddling and *dégorgement* take place before the wine is sold, with the process ending with sugared liquor being added, selected for each harvest.

AGING

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

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 12% vol.
Total Acidity: 5.0 g Tart. Ac./l.
Total Sugars (G+F+S): 5.4 g/l.
Appearance: Clear, citrus-coloured, with a very fine and regular bubble.
Aroma: Young nose, complex and intense, with an excellent aromatic presence. It reveals fresh red fruit notes with some floral aromas.
Taste: A very fine and elegant sparkling wine in the mouth, excellent structure and volume, with a sophisticated profile balanced by the good acidity. It presents a long and fresh 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 Noirs 750 ml	3	5.6	335 x 285 x 107 mm