



BORGES REAL SENHOR DÃO BLANC DE NOIRS SPARKLING WINE OLD RESERVE BRUT 2019

Borges Real Senhor Velha Reserva simply reaffirms Borges' expertise in producing quality sparkling wines. The wine, which comes from the Dão Demarcated Region, ages in the dark for over three years in Borges' cellars. The year 2019 was marked by high temperature variations, a dry winter, high humidity, and very homogeneous ripening, resulting in grapes of excellent quality and in perfect condition. After an extremely gentle pressing, from a careful and manual selection in the vineyard of the best Touriga Nacional clusters, the Borges Real Senhor Dão Blanc de Noir Sparkling Old Reserve 2019 produced a wine of strong character with deep complexity, characteristic of the atypical year and unmatched quality.

Characteristics

ORIGIN

Region: Dão Demarcated Region.
Soil: Grotic/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 (100%).

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: 2019
Bottling Date: 2020
Agging: 36 months minimum.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 12% vol.
Total Acidity: 4.9 g Tart. Ac./l.
Total Sugars (G+F+S): 6 g/l.
Appearance: Clear and crystalline, with a fine and linear bubble with a smooth flow.
Aroma: The nose reveals deep complexity, displaying a remarkable aromatic presence. It offers subtle floral notes and pleasant citrus fruit aromas.
Taste: In the mouth, this sparkling wine reveals itself to be extremely elegant, with excellent structure and volume and hints of citrus flavors. It has a generous body and a remarkably creamy texture, resulting in a prolonged and refreshing finish.

SERVING

Recommended serving temperature: 6 to 8 °C.
Serving Suggestions: Excellent as an aperitif, and with light meals, roasts and desserts. Perfect with bruschetta and canapés, lobster risotto, fresh oysters, cheese tagliatelle with white truffles, octopus carpaccio, duck magret and matured meats.



Ingredients and
nutritional information:



100 ml : E = 279 kJ / 67 kcal

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