



BORGES REAL SENHOR BRUT NATURE MULTIMILLÉSIME SPARKLING WINE LOT 03

Borges Real Senhor Brut Nature Multimillésime epitomizes Borges' excellence in crafting renowned sparkling wines. Crafted from a selective blend of base wines from multiple harvests, each with distinct aging periods in barrels, this sparkling wine matures for over two years in the dark cellars of Borges. In this context where neither region nor year define its identity, quality takes the lead. This Brut Nature sparkling wine pays tribute to the meticulously chosen premium wines, resulting in a composition of unparalleled character.

Characteristics

ORIGIN

Region: Various Portuguese wine-producing regions.

Soil: Various soils.

Vine Training Method: Continuous, single cordon method.

Average Vine Age: 20 years.

Average Production: 30 hl/ha.

Grape Varieties: Blend of Portuguese grape varieties.

METHOD

Complete destemming of the grapes, which are pressed using only the Cœur de Cuvée (the noblest part of the must). This is followed by a cold static settling for 24 hours, after which the juice is separated from the lees. Fermentation begins at a controlled temperature of 14°C. After the completion of alcoholic fermentation, the wine is aged on the fine lees for 2 months.

AGING

Vinification Year: Blend

Aging: 36 months minimum.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 12% vol.

Total Acidity: 5,5 g Ac.Tart./l.

Residual Sugar: 0,8 g/l.

Appearance: It presents an elegant golden hue, clear and brilliant, enhanced by a very fine, persistent, and regular bead that brings delicacy and vibrancy to the whole.

Aroma: The aroma is intense and sophisticated, marked by notes of ripe white fruit and citrus touches, intertwined with subtle floral hints. Its complexity is enriched by nuances of brioche and pastry, complemented by delicate toasted notes from aging in French oak barrels.

Taste: On the palate, it reveals elegance and volume, with a fine, intense, and crisp mousse. The creamy texture envelops the palate, while the perfectly balanced acidity ensures freshness and prolongs the finish, which is long, harmonious, and full of finesse.

SERVING

Recommended serving temperature: 6 a 8 °C.

Serving Suggestions: With an extra dimension of complexity and sophistication, this sparkling wine finds its best expression alongside noble dishes such as grilled lobster with herb butter. The wine's creaminess pairs sublimely with richly textured preparations, such as porcini mushroom risotto, and also proves to be an excellent partner for more intense cheeses, like Comté or aged Gruyère. Its structure and volume also allow for bolder pairings, such as seared foie gras with dry white Port reduction, and it further enhances refined Portuguese classics, like cod confit in olive oil with garlic and rosemary.



Ingredients and
nutritional information:



100 ml : E = 292 kJ / 70 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Real Senhor Multimillésime 750 ml	3	5,5	335 x 314 x 114 mm