



BORGES REAL SENHOR DÃO BLANC DE BLANCS SPARKLING WINE OLD RESERVE BRUT 2021

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 2021 proved to be a true challenge for viticulture in Dão, marked by irregular and demanding weather conditions that required constant monitoring. A cool and humid spring brought some heterogeneity in grape development, but the moderate summer, with unusually mild temperatures, preserved the acidity and freshness characteristic of the region. After an extremely gentle pressing, from a careful manual selection of the best clusters of Encruzado and Fernão Pires, Borges Real Senhor Dão Blanc de Blanc Espumante Velha Reserva Bruto 2021 resulted in a wine of luminous character, with golden hues and an aromatic and taste complexity that best express the uniqueness of a demanding yet remarkable quality year.

Characteristics

ORIGIN

Region: Dão Demarcated Region.
Soil: Granitic/sandy.
Vine Training Method: Continuous, single cordon method.
Average Vine Age: 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: 2021
Bottling Date: 2022
Aging: 36 months minimum.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 12% vol.
Total Acidity: 6 g Tart. Ac./l.
Total Sugars (G+F+S): 6 g/l.

Appearance: It's clear and bright, with a luminous golden hue. The bubbles are very fine, persistent, and elegant, rising in a regular and delicate stream that adds distinction and vibrancy to the whole.

Aroma: On the nose, it reveals great complexity and elegance. Notes of ripe white fruit and stone fruit stand out, wrapped in subtle floral hints. The ensemble is enriched by delicate toasted and brioche nuances.

Taste: On the palate, it is refined and voluminous, with an intense, crisp, and creamy mousse. The texture is enveloping and harmonious, supported by balanced acidity that ensures freshness and vibrancy. The finish is long, persistent, and full of elegance.

SERVING

Recommended serving temperature: 6 to 8 °C.

Serving Suggestions: The purity and freshness of this Blanc de Blancs make it ideal for light dishes with a citrus expression, such as a classic white fish ceviche. Its minerality and gustatory tension find affinity with subtle shellfish, particularly when paired with grilled scallop served over a delicate cauliflower purée. This vibrant profile accompanies elegant, crisp fried dishes with freshness, such as shrimp tempura with ponzu sauce, and enhances the delicacy of purist Japanese proposals, such as sushi and sashimi of white fish. For simpler yet equally refined moments, it proves perfect with mild, fresh cheeses, such as cow's cheese drizzled with a touch of light olive oil.



Ingredients and
nutritional information:



100 ml : E = 299 kJ / 71 kcal

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