



Ingredients and  
nutritional information:



100 ml : E = 301 kJ / 72 kcal

# BORGES REAL SENHOR DÃO BLANC DE NOIRS 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. From a careful manual selection of the best Touriga Nacional clusters, and after an extremely gentle pressing, was born a sparkling wine of great character and distinction. Borges Real Senhor Dão Blanc de Noir Espumante Velha Reserva Bruto 2021 presents deep complexity, elegant freshness, and a harmony that best expresses the uniqueness and exceptional quality of the 2021 harvest.

## Characteristics

### ORIGIN

**Region:** Dão Demarcated Region.  
**Soil:** Granitic/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:** 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 presents a luminous citrine color with subtle straw reflections. The bubbles are fine, delicate, and persistent, forming a regular and elegant perlage.  
**Aroma:** On the nose, it reveals great complexity and aromatic depth. Notes of white-fleshed fruits and fresh citrus stand out, wrapped in elegant floral nuances.  
**Taste:** On the palate, it is vibrant and refined, with a creamy mousse and velvety texture that fills the mouth. The structure is firm and balanced, supported by intense citrus flavors and a marked mineral profile. The finish is long, fresh, and full of character, highlighting the true identity of the grape variety and the region.

### SERVING

**Recommended serving temperature:** 6 to 8 °C.  
**Serving Suggestions:** The structure and breadth of this Blanc de Noirs open space for more intense pairings, starting with refined raw meats such as veal carpaccio enriched with black truffle. It is a sparkling wine that shines with roasted dishes with crispy skin, being the perfect partner for a traditionally prepared suckling pig, and it also reveals all its versatility in earthy rice dishes, such as truffled mushroom risotto. The elegance and intensity of its profile are equally expressed in premium raw meats, such as wagyu tartare, and find resonance in soft-ripened cheeses with profound character, such as a matured Serra da Estrelas.

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