



BORGES SEMI-SWEET DOURO RED 2024

Characteristics

ORIGIN

Region: Douro Demarcated Region.
Soil: Schistous.
Vine Training Method: Traditional and modern driving systems.
Average Vine Age: 25 to 30 years.
Average Production: 25 hl/ha.
Grape Varieties: Touriga-Franca (100%).

VINIFICATION PROCESS / MATURATION

After the reception of the grapes, which must arrive at the cellar in perfect condition, they are crushed and destemmed. A gentle cold maceration follows, lasting for five days. Fermentation takes place with the skins, which remain in contact with the must for three to four days and are regularly immersed by remontage to enhance the extraction of color and aromas. When 50% of the grape sugars have fermented, the must is separated from the skins and continues to ferment until it reaches 17 grams of glucose/fructose. Fermentation is then interrupted by cooling, and the wine is aged in stainless steel vats for a further six months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 15% vol.
Total Acidity: 5.5 g Tart. Ac./l.
Residual Sugar: 17 g/l.
Appearance: Intense ruby red color.
Aroma: Marked by aromas of red fruits, such as strawberry and redcurrant.
Taste: On the palate, it reveals a young and fresh profile, with notes of strawberry, cherry, and raspberry, harmonized with a touch of sweetness and a smooth, enveloping tannin texture.

SERVING

Recommended serving temperature: 10 to 12 °C.
Serving Suggestions: An excellent wine to accompany chocolate, chocolate desserts, and red fruits, as well as dried fruits. It also pairs well with spicy dishes or can be enjoyed on its own as a delightful after-dinner treat.



Ingredients and
nutritional information:



100 ml : E = 289 kJ / 93 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Semi-Sweet Douro Red 375 ml	6	5,9	236 x 158 x 292 mm