



BORGES

QUINTA DA SOALHEIRA

RESERVE UNOAKED DOURO RED 2021

Characteristics

ORIGIN

Region: Douro Demarcated Region.

Soil: Schistous.

Vine Training Method: Simple cordon ascendent.

Average Vine Age: Over 15 years.

Average Production: 30 hl/ha.

Grape Varieties: Touriga-Nacional (40%), Touriga-Franca (20%), Tinta-Roriz (10%), Tinta-Barroca (10%), Tinto-Cão (10%) and Sousão (10%).

VINIFICATION PROCESS / MATURATION

Production by the estate's grapevines has decreased over time, resulting in more balanced grapes and highly concentrated wines of unique elegance. The full potential of Quinta da Soalheira's vineyards is achieved by producing this unoaked wine without aging in barrels, thereby accentuating the grape's intense and fresh aromas.

After total destemming, the grapes are lightly crushed. Brief pre-fermentation maceration is followed by pomace fermentation for 6-8 days at a controlled temperature of 28 °C with fairly frequent pumping up. After alcoholic fermentation, the wine is separated from the solids with which it fermented. The wine ages in stainless steel tanks, performing micro-oxygenation to enhance its aromatic profile.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 13,5% vol.

Total Acidity: 4,9 g Tart. Ac./l.

Appearance: Intense ruby colour.

Aroma: Very intense, young and fruity aroma. With predominant black and red fruit notes, surrounded by nuances of orange blossom, offering a complex touch to the wine.

Taste: It is a wine with volume, where we find a balance between its structure, velvety tannins, and the acidity that grants it freshness. It has a prolonged and very persistent finish.

SERVING

Recommended serving temperature: 16 to 18 °C.

Serving Suggestions: Excellent with dishes of meat, game and cheese.



Ingredients and
nutritional information:



100 ml : E = 314 kJ / 75 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Quinta da Soalheira Reserve Unoaked Douro Red 750 ml	6	8.3	333 x 242 x 166 mm