



BORGES TOURIGA-NACIONAL DÃO RED 2021

Characteristics

ORIGIN

Region: Dão Demarcated Region.
Soil: Gritic/sandy.
Vine Training Method: Distance between vines 3x1m, Lys training system.
Average Vine Age: Over 25 years.
Average Production: 30 hl/ha.
Grape Varieties: Touriga-Nacional.

VINIFICATION PROCESS / MATURATION

Grapes are destemmed and gently crushed. Brief pre-fermentation maceration is followed by pomace fermentation for 6-8 days at controlled temperature of 28 °C, with fairly frequent pumping over, after which it is made a post-fermentation maceration for a few weeks, followed by the separation of the wine from the mass in which it fermented, thereby inducing the malolactic fermentation. The wine ages in French and American oak barrels for 12 months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 13,5% vol.
Total Acidity: 5 g Tart. Ac./l.
Appearance: Clear, intense ruby colour.
Aroma: Presents an intense yet fresh nose, marked by floral aromas, wrapped in elegant nuances of ripe red fruit. It also reveals smoky and spicy notes, well-integrated and discreet, resulting from wood aging, which adds complexity to the bouquet, in an authentic and balanced ensemble.
Taste: Excellent volume in the mouth, with a composed structure, where mature and delicate tannins can be found, contributing to the velvety texture of this Touriga Nacional. Its initial acidity conveys freshness and youthfulness. The finish is persistent and marked by vanilla notes.

SERVING

Recommended serving temperature: 16 to 18 °C.
Serving Suggestions: Excellent with meat dishes and various types of cheese.



Ingredients and
nutritional information:



100 ml : E = 325 kJ / 78 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Touriga-Nacional 750 ml	3	5.8	335 x 278 x 100 mm