



Ingredients and  
nutritional information:



100 ml : E = 325 kJ / 78 kcal

# BORGES RESERVE

## DOURO RED 2022

The Reserve wines sum up Borges' tradition and know-how in the production of quality wines. They are produced in two of the oldest and most emblematic wine regions in Portugal – the Douro and the Dão – which are recognized for the unique characteristics and quality of their offerings. Borges Reserva Douro Tinto 2022 is the reflection of a challenging year, producing balanced wines, with complexity and excellent volume. We find intense concentration of color and aromas with a persistent character.

### Characteristics

#### ORIGIN

**Region:** Douro Demarcated Region.

**Soil:** Schistous.

**Vine Training Method:** Terraces and vertical vineyards.

**Average Vine Age:** Over 20 years.

**Average Production:** 35 hl/ha.

**Grape Varieties:** Touriga Nacional (60%), Touriga Francesa (25%), Tinta Roriz (10%) and Tinto Cão (5%).

#### VINIFICATION PROCESS / MATURATION

The grapes are crushed gently after de-stemming. One section of the coupage is initially vinified manually, with fermentation completed in a stainless steel vats. The rest of the batch is fermented solely in stainless steel vats. In both cases, the wine briefly undergoes pre-fermentation maceration followed by 6-8 days of fermentation with skins at a controlled temperature of 28-30 °C, with relatively frequent remounting. After alcoholic fermentation, there is a period of maceration after which the wine is separated from the solids with which it fermented and malolactic fermentation induced. All of the wine is staged in French oak barrels for 18 months.

#### BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 14% vol.

**Total Acidity:** 5.2 g Tart. Ac./l.

**Appearance:** A clear, dark ruby color.

**Aroma:** Wine with a deep and multifaceted aroma, with a welcoming sensation. It is dominated by a vibrant combination of ripe black fruits and jammy red fruits. Notes of cedar emerge, bringing fresh nuances, harmoniously combined with touches of smoked wood and vanilla from aging in barrels.

**Taste:** On the palate, this wine is robust and rich, full of flavor. The tannins are mature and smooth, providing a prolonged, persistent and velvety finish. Notes of black fruit are harmoniously combined with smoky nuances from barrel aging, while excellent acidity adds notable freshness.

#### SERVING

**Recommended serving temperature:** 16 to 18 °C.

**Serving Suggestions:** Great for accompanying dishes such as well seasoned, succulent fish, different meats, as well as cured meat, game and roasts, not to mention intense cheeses.

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