



VINHOS BORGES

Dao Touriga Nacional 2021

\$42.00

* Suggested retail price



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|----|-----------------------|--|
| \$ | Service fees | \$7.50 |
| | Product code | 15058011 |
| \$ | Licensee price | \$35.00 |
| | Format | 3x750ml |
| 🚚 | Listing type | Private import |
| 📅 | Status | Unavailable |
| 🍷 | Type of product | Still wine |
| 🇵🇹 | Country | Portugal |
| 🛡️ | Regulated designation | Denominação de origem controlada (DOC) |
| 📍 | Region | Dão |
| 📍 | Appellation | Dão |
| 🍇 | Varietal(s) | Touriga Nacional 100 % |
| % | Alcohol percentage | 14.5% |
| 🍷 | Colour | Red |

ABOUT THIS WINERY

In 115 years of hard work, Borges has become the reference for producers of the Douro Valley, designated by Unesco in 2001 as World Heritage of Humanity. By the excellence of its wines made from indigenous grape varieties from Portugal, by the resolutely modern style of its production, and by the exceptional quality / price ratio of its bottles, Borges is an example to follow.

TASTING NOTES

Dark purple color. A nose of suave berries, richly tinged with licorice with a spicy touch. Good concentration and tasty on the palate which is rich with a spicy tannin structure.
Pairings with meats on the BBQ

PRODUCTION NOTES

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



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