






















# VINHOS BORGES

## Duas Encostas 2021

**\$18.75**

\* Suggested retail price

	Product code	14730039
	Licensee price	\$16.27
	Format	12x750ml
	Listing type	SAQ Specialty by lot
	Status	Available
	Type of product	Still wine
	Country	Portugal
	Regulated designation	Denominação de origem controlada (DOC)
	Region	Beiras
	Appellation	Dão
	Varietal(s)	Malvasia fina 45 %
	Varietal(s)	Encruzado 35 %
	Varietal(s)	Bical 15 %
	Varietal(s)	Fernao Pires 5 %
	Alcohol percentage	12,5%
	Colour	White
	Sugar	Dry
	Sugar content	3,2
	Closure type	Cork

### 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

Clear and citrine color. The nose is intense with the presence of citrus aromas of lemon, complemented by nuances of anise and passion fruit. Bright, persistent and voluminous on the palate, the balance is perfect with acidity, which gives it the freshness and typicity of Dão. Pairings with chicken, fish and cheese.

### PRODUCT NOTES

Located at altitudes varying between 400 and 700 meters, there are several native Portuguese grape varieties, both red and white, which grow on the sides of steep hills. Duas Encostas means "Two hills"

### PRODUCTION NOTES

After arriving at the winery, the grapes are pressed, using only the must that has been drained. This is followed by cold static decantation, after which the must is separated from the lees. Fermentation begins at a

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controlled temperature between 12 and 14 °C. After the end of alcoholic fermentation, the wine ages on its lees for 4 months.

