



# BORGES ALVARINHO

## VINHO VERDE WHITE 2018

### Characteristics

#### ORIGIN

**Region:** Vinho Verde Demarcated Region – Monção and Melgaço Sub-region.  
**Soil:** Granitic.  
**Vine Training Method:** Unilateral cordon.  
**Average Vine Age:** 12 years.  
**Average Production:** 20 hl/ha.  
**Grape Varieties:** Alvarinho.

#### VINIFICATION PROCESS / MATURATION

Grapes are harvested by hand. The grapes are pressed on arrival at the winery. The must from the pressed grapes is cooled to 8-12 °C for the purposes of decantation. After decantation, the must is separated from the lees. Fermentation is then begun at controlled temperatures between 12 and 14 °C. When alcoholic fermentation is complete the wine ages on the fine lees for 4 months.

#### BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 13% vol.  
**Total Acidity:** 5.7 g Tart. Ac./l.  
**Appearance:** Clear and greenish citrus color.  
**Aroma:** Young and complex aroma, highlighted by notes of tropical fruits and citrus, such as mango and orange.  
**Taste:** In the mouth it is intense and young, with an excellent acidity that gives it freshness and longevity.

#### SERVING

**Recommended serving temperature:** 10 to 12 °C.  
**Serving Suggestions:** Excellent accompaniment to fish, shellfish, excellent with oysters and poultry.

PRODUCT

UNIT/BOX

WEIGHT PER CASE (kg)

VOLUME (WxLxH)

Borges Alvarinho 750 ml

6

8.2

236 x 164 x 340 mm