



BORGES QUINTA DE SIMAENS

VINHO VERDE WHITE 2018

Characteristics

ORIGIN

Region: Vinho Verde Demarcated Region – Quinta de Simaens.
Soil: Clay and schist.
Vine Training Method: Lys training system with low and high cordon.
Average Vine Age: 15 years.
Average Production: 60 hl/ha.
Grape Varieties: Azal, Pedernã, Avesso and Loureiro.

VINIFICATION PROCESS / MATURATION

Mechanical and nocturnal grape harvest. After arriving at the winery, the grapes undergo pelicular maceration in a refrigerating chamber, and are then pressed. The must from the crushed grapes is cooled to 8-12 °C and decanted. Temperature-controlled (12-14 °C) fermentation begins straight after decanting. Once fermentation is complete, the wine is racked and begins its four months of aging over fine lees.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 13.5% vol.
Total Acidity: 6.0 g Tart. Ac./l.
Appearance: Clear and greenish citrus color.
Aroma: In the nose is intense, young and fresh, highlighted by citrus notes to lemon, evolving to a tropical pineapple aroma and floral with the presence of roses.
Taste: In the mouth it is elegant and full bodied, with a good acidity that provides an excellent balance and a set of great persistence.

SERVING

Recommended serving temperature: 8 to 10 °C.
Serving Suggestions: Excellent accompaniment to fish, shellfish and some white meats.

PRODUCT

UNIT/BOX

WEIGHT PER CASE (kg)

VOLUME (WxLxH)

Borges Quinta de Simaens 750 ml

6

7.7

333 x 242 x 166 mm