



BORGES QUINTA DE SIMAENS

VINHO VERDE WHITE 2019

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: Pedernã, Avesso, Azal, Alvarinho, Loureiro and Trajadura.

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: 11.5% vol.
Total Acidity: 7.9 g Tart. Ac./l.
Appearance: Clear with a citrine colour.
Aroma: Intense, young and fresh aroma marked by a citrine character, with lime, pear and melon notes.
Taste: In the mouth it is elegant and full-bodied with its unique freshness and good acidity giving it 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