



BORGES ALVARINHO

VINHO VERDE WHITE 2020

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: 13.5% vol.
Total Acidity: 6.8 g Tart. Ac./l.
Appearance: Clear and greenish citrus color.
Aroma: Fresh and complex aroma, highlighted by citrus and tropical notes, such as passion fruit, involved by nuances of lemon verbena and peppermint.
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