



BORGES ALVARINHO

AGED ON FINE LEES

VINHO VERDE WHITE 2022

Characteristics

ORIGIN

Region: Vinho Verde Demarcated 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 15 and 17 °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: 12.5% vol.
Total Acidity: 6.5 g Tart. Ac./l.
Appearance: Clear and greenish citrus color.
Aroma: Fresh and complex aroma, marked by notes of jasmine and orange blossom, surrounded by citrus and tropical aromas, such as passion fruit, and nuances of lemon verbena and peppermint.
Taste: In the mouth, it has distinct complexity and unique sweetness, acquired during the thin flocks stage. The whole, with vibrant freshness, is complemented by real volume in the mouth, surrounded by nuances of tropical fruit. Ultimately, it stands out for its excellent acidity, longevity and authenticity.

SERVING

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



Ingredients and
nutritional information:



100 ml : E = 292 kJ / 70 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Alvarinho 750 ml	6	8.2	236 x 164 x 340 mm