



BORGES ALVARINHO

AGED IN BARREL

VINHO VERDE WHITE 2022

Characteristics

ORIGIN

Region: Vinho Verde Demarcated Region.
Soil: Granitic.
Vine Training Method: Unilateral cordon.
Average Vine Age: 7 years.
Average Production: 50 hl/ha.
Grape Varieties: Alvarinho.

VINIFICATION PROCESS / MATURATION

Grapes are harvested by hand and mechanical. 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 in French oak barrels for 5 months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 13% vol.
Total Acidity: 6,5 g Ac.Tart./l.
Appearance: Clear and citrus color.
Aroma: Aroma marked by a citrine character with subtle tropical notes and toasting, the result of its barrel aging. It has an intense and complex nose typical of the Alvarinho grape variety.
Taste: In the mouth, it presents a good structure and vibrant freshness complemented by a good volume, enveloped in citrus fruit nuances. In the finish, we find excellent acidity and a slight crispiness intermingled with subtle vanilla notes due to its barrel aging.

SERVING

Recommended serving temperature: 12 a 14 °C.
Serving Suggestions: This wine is an excellent choice to serve with roasted or grilled fish dishes, cod, rice, or seafood stew. It also pairs perfectly with more complex traditional cuisine, as well as with Thai, Japanese, and Indian dishes.



Ingredients and
nutritional information:



100 ml : E = 302 kJ / 73 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Alvarinho Aged in Barrel 750 ml	6	8,7	296 x 257 x 186 mm