BORGES
VINHOS



AT - ALVARINHO TRAJADURA

VINHO VERDE WHITE 2025

Characteristics

ORIGIN

Region: Vinho Verde Demarcated Region.
Soil: Granitic.
Vine Training Method: Traditional and modern driving systems.
Average Production: 50 hl/ha.
Grape Varieties: Alvarinho (50%) and Trajadura (50%).

VINIFICATION AND AGEING

On arrival, the whole grapes are pressed to obtain the must, followed by static cold settling for 24 to 48 hours. Alcoholic fermentation takes place at a controlled temperature of 17 to 18 °C over 10 to 15 days. The wine then matures on fine lees for a minimum of 2 months.

BOTTLING

Carried out under an inert atmosphere with complete deoxygenation of the bottle.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 11,5% vol.
Total Acidity: 6.7 g Tart. Ac./l.
Residual Sugar: 1 g/l.
Appearance: Clear, with a citrine colour.
Aroma: Intense and youthful, with a distinctly citrus-led profile and well-defined lemon notes. The aromatic expression is fresh and lively.
Taste: The palate opens with pronounced intensity, supported by balanced, well-integrated acidity. The citrus character carries through, creating a fresh and harmonious wine with a long, refreshing finish.

SERVING

Recommended serving temperature: 6 to 8 °C.
Serving Suggestions: Ideal with grilled fish, seafood and light appetisers, whose delicate flavours complement the wine's freshness and citrus profile.

Ingredients and
nutritional information:

100 ml : E = 282 kJ / 67 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
AT – Alvarinho Trajadura 750 ml	6	7.3	145 x 218 x 320 mm