



BORGES ALVARINHO

AGED ON FINE LEES

VINHO VERDE WHITE 2023

Characteristics

ORIGIN

Region: Vinho Verde Demarcated Region.
Soil: Granitic.
Vine Training Method: Unilateral cordon.
Average Vine Age: 12 years.
Average Production: 40 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 16 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: 13% vol.
Total Acidity: 6.9 g Tart. Ac./l.
Appearance: Clear and greenish citrus color.
Aroma: Intense and complex aroma, marked by citrus and tropical notes such as passion fruit, enveloped by nuances of orange blossom and lemon verbena.
Taste: In the mouth it has a unique structure and smoothness, conferred by aging on fine lees. The set presents an intense and crisp acidity that is complemented by a good mouthfeel. In the end, longevity and authenticity stand out.

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 = 302 kJ / 72 kcal

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