



# BORGES QUINTA DE SIMAENS

## VINHO VERDE WHITE 2020

### Characteristics

#### ORIGIN

**Region:** Vinho Verde Demarcated Region – Quinta de Simões.  
**Soil:** Clay and schist.  
**Vine Training Method:** Lys training system with low and high cordon.  
**Average Vine Age:** 15 years.  
**Average Production:** 60 hl/ha.  
**Grape Varieties:** Loureiro, Pedernã, Avesso, Alvarinho and Trajadura.

#### VINIFICATION PROCESS / MATURATION

Mechanical grape harvest. After arriving at the winery, the grapes undergo pelicular maceration in a refrigerating chamber, and are then pressed. The must from the crushed grapes is cooled to 8-12 °C and decanted. Temperature-controlled (12-14 °C) fermentation begins straight after decanting. Once fermentation is complete, the wine is racked and begins its four months of aging over fine lees.

#### BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 11.5% vol.  
**Total Acidity:** 5.8 g Tart. Ac./l.  
**Appearance:** Clear with a citrine colour.  
**Aroma:** Intense, young and fresh aroma marked by a citrus and tropical notes, such as lemon, passion fruit and lychee, enveloped by floral nuances of roses.  
**Taste:** In the mouth it is elegant, full-bodied and with an excellent volume, balanced by its good acidity, giving it an unique freshness and a set of great persistence.

#### SERVING

**Recommended serving temperature:** 8 to 10 °C.  
**Serving Suggestions:** Excellent accompaniment to fish, shellfish, pasta, sushi, oriental cuisine and some white meats.

PRODUCT

UNIT/BOX

WEIGHT PER CASE (kg)

VOLUME (WxLxH)

Borges Quinta de Simaens 750 ml

6

7.7

333 x 242 x 166 mm