



Ingredients and
nutritional information:



100 ml : E = 292 kJ / 70 kcal

BORGES QUINTA DE SIMAENS

VINHO VERDE WHITE 2022

Characteristics

ORIGIN

Region: Vinho Verde Demarcated Region – Quinta de Simaens.
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: Avesso (40%), Alvarinho (30%) and Loureiro (30%).

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 (15-17 °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: 12.5% vol.
Total Acidity: 6.8 g Tart. Ac./l.
Appearance: Clear with a citrine colour.
Aroma: Exuberant aroma, marked by a tropical and floral profile, with the flavours of passion fruit and white flowers.
Taste: This makes for a complex wine, intense and structured, characteristic of the argillaceous-shaly soils of Quinta de Simaens, typical of this distinctive, unique area. It stands out for its rich, full flavour and excellent volume, balanced by its real acidity and mild texture.

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