



BORGES ALVARINHO

AGED IN BARREL

VINHO VERDE WHITE 2024

Characteristics

ORIGIN

Region: Vinho Verde Demarcated Region.

Soil: Granitic.

Vine Training Method: Unilateral cordon.

Average Vine Age: 8 years.

Average Production: 35 hl/ha.

Grape Varieties: Alvarinho.

VINIFICATION PROCESS / MATURATION

Manual harvesting of the grapes. Upon arrival at the winery, the grapes undergo gentle pressing. The must is decanted at 10 °C (50 °F). After decantation, the clean must is separated from the lees, and fermentation begins under temperature control (17 °C / 63 °F). Still during fermentation, it is transferred to French oak barrels, where the process is completed. At the end of fermentation, the wine ages on fine lees in the same French oak barrels for five months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 13% vol.

Total Acidity: 7 g Ac.Tart./l.

Residual Sugar: 0,6 g/l.

Appearance: Clear color with greenish reflections.

Aroma: Intense and complex aroma, marked by a citrus character and a subtle tropical touch, typical of the Alvarinho grape variety. It also presents toasted nuances, a result of its barrel aging.

Taste: On the palate, it reveals a firm and vibrant structure, combining freshness and excellent acidity with remarkable volume. The citrus fruit nuances extend across the palate, culminating in a long and enveloping finish, where delicate vanilla notes intertwine with a subtle crisp touch, a result of its barrel aging.

SERVING

Recommended serving temperature: 12 a 14 °C.

Serving Suggestions: Excellent as an aperitif or to accompany poultry, meats, cured sausages, cheeses, and certain fish dishes.



Ingredients and
nutritional information:



100 ml : E = 316 kJ / 76 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