BORGES
VINHOS



BORGES ALVARINHO
AGED IN BARREL
VINHO VERDE WHITE 2025

Characteristics

ORIGIN

Region: Vinho Verde Demarcated Region.
Soil: Granitic.
Vine Training Method: Unilateral cordon.
Average Vine Age: 12 years.
Average Production: 35 hl/ha.
Grape Varieties: Alvarinho (100%).

VINIFICATION AND AGEING

The grapes are harvested by hand. On arrival at the winery, they undergo gentle pressing, followed by settling of the must at approximately 10 ºC. After settling, the clarified must is separated from the lees and fermentation begins at a controlled temperature of approximately 17 ºC. While fermentation is still underway, the wine is transferred to French oak barrels, where the process is completed. Once alcoholic fermentation is finished, the wine remains in the same barrels on its fine lees for approximately 5 months, gaining greater volume, texture and complexity without losing the freshness and characteristic varietal expression of Alvarinho.

BOTTLING

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

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 13% vol.
Total Acidity: 7 g Ac.Tart./l.
Residual Sugar: 0,6 g/l.
Appearance: Clear and bright, with a lively lemon-yellow colour and elegant greenish reflections.
Aroma: An intense, expressive and complex aroma, marked by a distinctive citrus character and delicate notes of tropical fruit, characteristic of the Alvarinho grape variety. Ageing in French oak adds subtle hints of toast and gentle oak-derived nuances, perfectly integrated, enriching the aromatic complexity without compromising the freshness of the wine.
Taste: On the palate, it reveals excellent volume and structure, combined with lively, vibrant acidity that provides freshness and tension. The citrus expression continues on the palate, accompanied by an enveloping texture resulting from ageing on the fine lees. Delicate toasted notes and gentle hints of vanilla add complexity and depth. The finish is long, fresh and persistent, marked by balance, elegance and character, revealing noteworthy potential for further ageing.

SERVING

Recommended serving temperature: 12 a 14 °C.
Serving Suggestions: Excellent as an aperitif and particularly well suited to grilled or roasted fish, richer fish dishes, more elaborate seafood preparations, poultry and white meats. It also pairs very well with medium-aged cheeses and richly flavoured dishes, benefiting from its volume, freshness and complexity.

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