



BORGES

QUINTA DO ÔRO

VINHO VERDE WHITE 2022

Characteristics

ORIGIN

Region: Vinho Verde Demarcated Region – Quinta do Ôro.
Soil: Granitic.
Vine Training Method: Simple cordon ascendant.
Average Vine Age: 7 years.
Average Production: 50 hl/ha.
Grape Varieties: Loureiro (50%), Alvarinho (30%) and Arinto (20%).

VINIFICATION PROCESS / MATURATION

Mechanical grape harvesting. When they arrive at the winery, the grapes are cooled and subject to pellicular maceration; we then proceed to press them, wort drops carefully separated. The wort from the pressed grapes is cooled to 8-12°C and purified. Once purified, temperature-controlled fermentation begins (15-17°C). Once fermentation is complete, the wine is transferred and the 4-month thin flocks stage begins.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 12% vol.
Total Acidity: 6.8 g Tart. Ac./l.
Appearance: Clear with a citrine colour.
Aroma: Exuberant, intense, fresh bouquet with vibrant notes of citrus fruit, combined with the flavours of tropical fruit and elegant floral nuances, such as jasmine and iris.
Taste: In the mouth, it is a complex, harmonious, glutinous wine, with very present, marked acidity, resulting from the profile of the vines and the region where they grow, as well as the granitic nature of the soil, at an altitude of 550 metres in Quinta do Ôro. It has a fresh, elegant and persistent aftertaste.

SERVING

Recommended serving temperature: 8 to 10 °C.
Serving Suggestions: Ideal to accompany fish, sushi, shellfish and some white meats.



Ingredients and nutritional information:



100 ml : E = 279 kJ / 67 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Quinta do Ôro 750 ml	6	8.3	238 x 331 x 158 mm