



BORGES ALVARINHO

AGED IN BARREL

VINHO VERDE WHITE 2023

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.

VINIFICATION PROCESS / MATURATION

Grapes are harvested by hand and mechanical. The grapes are pressed on arrival at the winery. The must from the pressed grapes is cooled to 8-12 °C for the purposes of decantation. After decantation, the must is separated from the lees. Fermentation is then begun at controlled temperatures between 15 and 17 °C. When alcoholic fermentation is complete the wine ages on the fine lees in French oak barrels for 5 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.
Appearance: Clear color with greenish reflections.
Aroma: Intense and complex aroma marked by a citrus character with light tropical nuances and toast, resulting from its aging in barrels.
Taste: On the palate, we find a robust structure and vibrant freshness, complemented by good volume and nuances of citrus fruits. The finish is marked by a light crisp touch, intertwined with smooth vanilla notes, a result of its barrel aging.

SERVING

Recommended serving temperature: 12 a 14 °C.
Serving Suggestions: This wine is an excellent choice to serve with roasted or grilled fish dishes, cod, rice, or seafood stew. It also pairs perfectly with more complex traditional cuisine, as well as with Thai, Japanese, and Indian dishes.



Ingredients and
nutritional information:



100 ml : E = 302 kJ / 72 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