



BORGES ALVARINHO

AGED ON FINE LEES

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: 40 hl/ha.
Grape Varieties: Alvarinho.

VINIFICATION PROCESS / MATURATION

Hand-harvested grapes. Upon arrival at the winery, the grapes undergo very gentle pressing, extracting only the finest must. The must from the pressed grapes is cooled to 8-12°C (46-54°F) to allow settling. After decantation, the clarified must is separated from the lees, and fermentation begins with temperature control at 16-17°C (61-63°F). After fermentation, the wine ages on fine lees for four months..

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 13% vol.
Total Acidity: 6.8 g Tart. Ac./l.
Residual Sugar: 0,7 g/l.
Appearance: Clear and greenish citrus color.
Aroma: Wine with a citrusy, intense, and complex aroma, with a subtle tropical touch.
Taste: On the palate, it reveals a vibrant and fresh structure, combining intensity and smoothness thanks to aging on fine lees. The crisp, intense acidity enhances the citrus notes, providing good volume in the mouth. The finish is long and harmonious.

SERVING

Recommended serving temperature: 10 to 12°C (50-54°F).
Serving Suggestions: Excellent accompaniment to fish, shellfish, excellent with oysters and poultry.



Ingredients and
nutritional information:



100 ml : E = 316 kJ / 76 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Alvarinho 750 ml	6	8.2	236 x 164 x 340 mm