BORGES
VINHOS



BORGES ALVARINHO
AGED ON FINE LEES
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: 40 hl/ha.
Grape Varieties: Alvarinho.

VINIFICATION AND AGEING

The grapes are harvested by hand. On arrival at the winery, they undergo very gentle pressing, selecting only the finest fraction of the must. The must is then cooled to between 8 and 12 °C to promote settling. After this process, the clarified must is separated from the lees and fermentation begins at a controlled temperature of between 16 and 17 °C. Once fermentation is complete, the wine is aged on its fine lees for 4 months, contributing greater complexity, structure and roundness without compromising the freshness and characteristic expression of the Alvarinho grape variety.

BOTTLING

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

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 13% vol.
Total Acidity: 6.5 g Tart. Ac./l.
Residual Sugar: 0,7 g/l.
Appearance: Clear and bright, with a vivid citrus-yellow colour and delicate greenish reflections.
Aroma: An intense, expressive and complex aroma, with a pronounced citrus character complemented by delicate notes of tropical fruit. The overall profile is fresh and enveloping, combining the characteristic aromatic vibrancy of the Alvarinho grape variety with the complexity imparted by ageing on the fine lees.
Taste: On the palate, it shows good structure, intensity and marked freshness. The lively, crisp acidity brings tension and vibrancy to the whole, enhancing the wine's citrus expression. Ageing on the fine lees contributes to a more enveloping texture and good volume on the palate, balancing the intensity of the acidity and lending greater harmony to the wine. The finish is long, fresh and persistent, with a balanced and elegant expression.

SERVING

Recommended serving temperature: 10 to 12ºC (50-54ºF).
Serving Suggestions: Particularly well suited to fish and seafood, with oysters and other shellfish being an especially good match. Its freshness, acidity and structure also make it an excellent choice for grilled or roasted fish, more elaborate seafood dishes and delicately prepared poultry dishes.

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	230 x 154 x 327 mm