



# BORGES QUINTA DE SIMAENS

## VINHO VERDE WHITE 2024

### Characteristics

#### ORIGIN

**Region:** Vinho Verde Demarcated Region – Quinta de Simaens.  
**Soil:** Clay and schist.  
**Vine Training Method:** Lys training system with low and high cordon.  
**Average Vine Age:** 15 years.  
**Average Production:** 60 hl/ha.  
**Grape Varieties:** Loureiro (60%) and Avesso (40%).

#### VINIFICATION PROCESS / MATURATION

Mechanical grape harvest. After arriving at the winery, the grapes undergo pelicular maceration in a refrigerating chamber, and are then pressed. The must from the crushed grapes is cooled to 8-12 °C (46-54 °F) and decanted. Temperature-controlled (15-17 °C / 59-63 °F) fermentation begins straight after decanting. Once fermentation is complete, the wine is racked and begins its four months of aging over fine lees.

#### BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

**Alcohol Content:** 12,5% vol.  
**Total Acidity:** 6.5 g Tart. Ac./l.  
**Residual Sugar:** 1,5 g/l.  
**Appearance:** Clear with a citrine colour.  
**Aroma:** A wine with an exuberant aroma, featuring delicate notes of white flowers, hints of citrus, and stone fruit.  
**Taste:** It reveals itself as a complex, intense, and structured wine, a characteristic derived from the clay-schist soils of Quinta de Simaens, being the most faithful expression of this unique and distinctive terroir. On the palate, we find a wine with an intense, fresh, and youthful flavor, with remarkable richness. It has excellent volume, a velvety texture, and is balanced by its good acidity. With a long and persistent finish.

#### SERVING

**Recommended serving temperature:** 8 to 10 °C (46-50 °F).  
**Serving Suggestions:** Excellent accompaniment to fish, shellfish, pasta, sushi, oriental cuisine and some white meats.



Ingredients and  
nutritional information:



100 ml : E = 306 kJ / 73 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Quinta de Simaens 750 ml	6	7.7	333 x 242 x 166 mm