



BORGES QUINTA DE SIMAENS

VINHO VERDE WHITE 2025

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 g/l.
Appearance: Clear and bright, with a brilliant citrus hue and crystalline reflections.
Aroma: The nose is defined by aromatic exuberance, where the delicacy of white flowers merges harmoniously with fresh citrus notes and the subtle sweetness of stone fruit, such as peach or loquat.
Taste: On the palate, it reveals the strength of its clay-schist terroir through a complex structure and remarkable intensity. This wine balances generous volume and a velvety texture with the region's signature vivacity. The finish is long, persistent, and deeply refreshing.

SERVING

Recommended serving temperature: 8 to 10 °C (46-50 °F).
Serving Suggestions: The ideal companion for gastronomic moments involving fresh shellfish, sushi, oriental cuisine, Italian pasta, or delicately seasoned white meats.

Ingredients and
nutritional information:



100 ml : E = 305 kJ / 73 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Quinta de Simaens 750 ml	6	8.3	317 x 240 x 153 mm