



BORGES

QUINTA DO ÔRO

VINHO VERDE WHITE 2024

Characteristics

ORIGIN

Region: Vinhos Verdes Demarcated Region – Quinta do Ôro.
Soil: Granitic.
Vine Training Method: Simple upward cordon.
Average Vine Age: 7 years.
Average Production: 50 hl/ha.
Grape Varieties: Loureiro (60%), Alvarinho (35%) and Arinto (5%).

VINIFICATION PROCESS / MATURATION

Mechanical grape harvesting. Upon arrival at the winery, the grapes are cooled before pressing, with the free-run juice carefully separated. The must from the pressed grapes is cooled to 8-12°C and decanted. After decantation, fermentation begins with temperature control (16-17°C). At the end of fermentation, the wine is racked and aged on fine lees for 3 months.

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: 0,8 g/l.
Appearance: Clear with a citrine colour.
Aroma: A vibrant aroma of citrus fruits, complemented by tropical fruit fragrances. It reveals itself as intense and fresh, with elegant floral nuances such as jasmine and lily, adding a layer of sophistication to its aromatic profile, providing a rich and engaging olfactory experience.
Taste: On the palate, this wine reveals complexity, a well-defined and crisp acidity. It is a harmonious and flavorful wine, whose crispness reflects the profile of the grape varieties and the region of origin, as well as the granitic nature of the soils at 550 meters altitude of Quinta do Ôro. The finish is fresh and elegant, offering a rich and balanced tasting experience.

SERVING

Recommended serving temperature: 8 to 10 °C.
Serving Suggestions: Ideal to accompany fish, sushi, shellfish and some white meats.



Ingredients and
nutritional information:



100 ml : E = 305 kJ / 73 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Quinta do Ôro 750 ml	6	8.3	238 x 331 x 158 mm