



BORGES

QUINTA DO ÔRO

VINHO VERDE WHITE 2025

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 (50%), Alvarinho (30%) and Arinto (20%).

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 5 months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 12,5% vol.
Total Acidity: 7 g Tart. Ac./l.
Residual Sugar: 0,8 g/l.
Appearance: Clear and of a bright citrine color.
Aroma: It presents an intense and fresh nose, where a vibrant aroma of citrus fruits combines harmoniously with fragrances of tropical fruits. On the finish, light and elegant nuances of flowers, such as jasmine and lily, reveal themselves, adding a layer of sophistication and delicacy to its aromatic profile.
Taste: On the palate, it is a wine that reveals enormous complexity, structured by a well-present, lively, and crisp acidity. It shows itself to be harmonious and flavorful, precisely reflecting the profile of the grape varieties and the unique freshness of the granitic soils at an altitude of 550 meters at Quinta do Ôro. It has a long, lingering, and crisp finish, offering a tasting experience of great elegance and balance.

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