



BORGES QUINTA DA SOALHEIRA DOURO WHITE 2022

Characteristics

ORIGIN

Region: Douro Demarcated Region.

Soil: Schistous.

Vine Training Method: Simple cordon ascendent.

Average Vine Age: 10 years.

Average Production: 25 hl/ha.

Grape Varieties: Viosinho (50%), Códega (30%), Gouveio (10%) and Rabigato (10%).

VINIFICATION PROCESS / MATURATION

After 12 hours of skin maceration, the grapes are gently pressed but only the free-run must obtained at low pressure is used. This is followed by clarification of the must, after which fermentation begins at a controlled temperature between 16-17 °C. When alcoholic fermentation is complete the wine ages on the fine lees for 4 months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 13% vol.

Total Acidity: 5.9 g Tart. Ac./l.

Appearance: Citrine color and very crystalline.

Aroma: On the nose it has a tropical and fresh character, with soft notes of boxwood, involved in subtle nuances of orange blossom. Very exuberant aroma, which evolves into a distinct floral character, very characteristic of grapes from Quinta da Soalheira and from the year 2022.

Taste: Elegant, fresh and authentic wine, with an excellent balance between acidity and alcohol. On the palate it is distinguished by a good volume, a soft and smooth texture, marked by a persistent and harmonious finish.

SERVING

Recommended serving temperature: 8 to 10 °C.

Serving Suggestions: Excellent accompaniment for fish dishes, white meats or cold cuts, pasta dishes and *risotto*.



Ingredients and
nutritional information:



100 ml : E = 319 kJ / 76 kcal

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