



BORGES QUINTA DA SOALHEIRA

DOURO WHITE 2021

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, Rabigato, Códega and Gouveio.

VINIFICATION PROCESS / MATURATION

After 12 hours of skin maceration, the grapes are pressed but only the free-run must obtained at low pressure is used. This is followed by cold static decantation, after which the must is separated from the lees. Fermentation is then begun at controlled temperatures between 14 and 16 °C. When alcoholic fermentation is complete the wine ages on the fine lees for 6 months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 12.5% vol.
Total Acidity: 5.9 g Tart. Ac./l.
Appearance: Citrus and crystalline colour.
Aroma: On the nose it is fresh and citric, with soft notes of boxwood, involved in subtle nuances of orange blossom. Very exuberant aroma, evolving to a distinctive floral character.
Taste: Elegant, fresh and authentic wine, with an excellent balance between acidity and alcohol. Good volume in the mouth with 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*.

PRODUCT

UNIT/BOX

WEIGHT PER CASE (kg)

VOLUME (WxLxH)

Borges Quinta da Soalheira 750 ml

6

7.7

333 x 242 x 166 mm