



BORGES QUINTA DA SOALHEIRA DOURO WHITE 2023

Characteristics

ORIGIN

Region: Douro Demarcated Region.

Soil: Schistous.

Vine Training Method: Simple cordon ascendent.

Average Vine Age: 10 years.

Average Production: 30 hl/ha.

Grape Varieties: Viosinho (40%), Códega (25%), Gouveio (25%) 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: 5.5 g Tart. Ac./l.

Appearance: Citrine color and very crystalline.

Aroma: On the nose, it presents an intense bouquet of citrus aromas, with soft notes of stone fruits, wrapped in subtle nuances of flowers. A very complex and fresh aroma, very characteristic of the grapes from Quinta da Soalheira.

Taste: The blend of grape varieties present in the Quinta da Soalheira Douro Branco 2023 reveals the expressiveness and elegance of this wine. In the mouth, it is distinguished by its vibrant acidity, balanced by varietal complexity, which gives us a wine with an enveloping and smooth texture, marked by a 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 = 302 kJ / 72 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