



BORGES QUINTA DA SOALHEIRA DOURO WHITE 2024

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: Gouveio (35%), Viosinho (30%), Rabigato (25%) and Códega (10%).

VINIFICATION PROCESS / MATURATION

The grapes were gently pressed, using only the free-run juice extracted at low pressures. The must was then clarified, followed by fermentation at a controlled temperature of 16-17°C (60,8-62,6 °F). After the completion of alcoholic fermentation, the wine aged on fine lees for 4 months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 12,5% vol.
Total Acidity: 5.5 g Tart. Ac./l.
Residual Sugar: 1,2 g/l.
Appearance: Pale lemon color, very crystalline.
Aroma: This wine from Quinta da Soalheira stands out for its intense and complex bouquet. It reveals citrus notes and delicate floral nuances, giving it a clean, youthful, and fresh aroma that enhances its aromatic potential.
Taste: On the palate, it stands out for the expressiveness and elegance of its grape varieties, combining a vibrant and well-integrated acidity with remarkable balance and an engaging complexity. Its freshness and smoothness provide excellent volume in the mouth, complemented by a fresh and crisp finish, resulting in a unique and well-balanced tasting experience.

SERVING

Recommended serving temperature: 8°C to 10°C (46.4°F to 50°F)
Serving Suggestions: Great to accompany fish dishes, cold meats or white meats, pasta dishes, and *risotto*.



Ingredients and nutritional information:



100 ml : E = 304 kJ / 73 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 |