



BORGES QUINTA DA SOALHEIRA DOURO WHITE 2025

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 (30%), Viosinho (30%), Rabigato (30%) 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-yellow color, very clear and bright, immediately revealing its freshness and youth.

Aroma: On the nose, it stands out for its intense and elegant bouquet, with vibrant citrus aromas harmoniously combined with delicate notes of white flowers. The aromatic profile expresses purity, freshness, and the identity of white wines from Quinta da Soalheira.

Taste: On the palate, it shows great expressiveness and elegance, resulting from the balance between the grape varieties in the blend. It presents a lively and well-integrated acidity, combined with remarkable harmony and varietal complexity. A fresh, well-balanced, and engaging wine, with an appealing profile and a persistent, clean, and very pleasant finish.

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