



BORGES QUINTA DA SOALHEIRA DOURO ROSÉ 2025

Characteristics

ORIGIN

Region: Douro Demarcated Region.
Soil: Schistous.
Vine Training Method: Simple cordon ascendent.
Average Vine Age: 15 years.
Average Production: 20 hl/ha.
Grape Varieties: Tinta Amarela (75%) and Tinto Cão (25%).

VINIFICATION PROCESS / MATURATION

After a selective grape harvest, in which bunches were carefully selected from really fresh, balanced vines, guaranteeing the wine its ideal freshness, they are carefully and delicately pressed, making the most of just the wort from breakdown at low pressures. Once the wort has been clarified, fermentation begins, at a controlled temperature of 16-17°C. Once alcohol fermentation is complete, the wine goes through a 4-month thin flocks stage.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 12% vol.
Total Acidity: 6 g Tart. Ac./l.
Appearance: Pale salmon colour, delicate and elegant.
Aroma: Very intense and expressive aroma, marked by notes of fresh flowers and red fruit. The Tinta Amarela grape variety, from Quinta da Soalheira, fully reveals its aromatic potential here, especially in years with high thermal amplitude, bringing complexity and vibrancy to the wine.
Taste: Fresh and engaging on the palate, with good intensity and balance. Notes of red fruit stand out, combined with an interesting salinity that adds character and extends the finish.

SERVING

Recommended serving temperature: 8 to 10 °C.
Serving Suggestions: Versatile at the table, it pairs beautifully with fish dishes, white meats and cold cuts, as well as pasta and risotto, enhancing light and fresh preparations.



Ingredients and
nutritional information:



100 ml : E = 293 kJ / 70 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Quinta da Soalheira 750 ml	6	7,5	238 x 331 x 158 mm



17,5 PTS
grandes
escolhas