









100 ml : E = 316 kJ / 76 kcal

# BORGES GOUVEIO QUOTA 300 DOURO WHITE 2024

# Characteristics

# ORIGIN

Region: Douro Demarcated Region. Soil: Schistous. Quota: 300. Vine Training Method: Simple cordon ascendent. Average Vine Age: Over 20 years. Average Production: 20 hl/ha. Grape Varieties: Gouveio (100%).

#### **VINIFICATION PROCESS / MATURATION**

Upon arrival at the winery, the grapes undergo a gentle pressing, using only the free-run juice at low pressures. This is followed by must clarification, after which fermentation begins at a controlled temperature between 16-17 °C (60,8-62,6 °F). At the end of alcoholic fermentation, the wine ages on fine lees with battonage for 6 months.

# BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

#### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 13% vol. Total Acidity: 6 g Tart. Ac./l.

Residual Sugar: 1 g/l.

Appearance: Citrine color and very crystalline.

Aroma: From the Gouveio grape variety, planted at 300 meters at Quinta da Soalheira, this wine exhibits a rich and complex aroma. Notes of ripe white fruit and fresh tropical fruit blend with delicate floral nuances. Its purity and aromatic intensity highlight the potential of the estate's single varietals. With higher alcohol levels, this grape variety allows for superior aromatic maturation, revealing a wide range of aromas.

Taste: The expressiveness, crispness, and elegance of this wine, combined with the vibrant balance and complexity of the Gouveio grape, provide an engaging and delicious wine with incredible longevity. On the palate, it is enveloping and elegant, standing out for its excellent balance between good structure and vibrant freshness. The finish reveals excellent acidity and a slight crispness. With high aging potential, it stands out for its voluminous, complex, and elegant profile.

SERVING

# Recommended serving temperature: 8 to 10 °C.

Serving Suggestions: This white wine is a tribute to gastronomy, perfect for accompanying a variety of fish dishes, grilled foods, seafood, composed salads, risottos, poultry dishes, gourmet pastas, cold cuts, or white meats. It is also great for enjoying on its own.

| PRODUCT                     | UNIT/BOX | WEIGHT PER CASE (kg) | VOLUME (WxLxH)     |
|-----------------------------|----------|----------------------|--------------------|
| Borges Gouveio White 750 ml | 6        | 8.7                  | 296 x 257 x 186 mm |