



BORGES LOUREIRO

AGED ON FINE LEES

VINHO VERDE WHITE 2024

Characteristics

ORIGIN

Region: Vinho Verde Demarcated Region.
Soil: Granitic.
Vine Training Method: Unilateral cordon.
Average Vine Age: 8 years.
Average Production: 40 hl/ha.
Grape Varieties: Loureiro (100%).

VINIFICATION PROCESS / MATURATION

Hand-harvested grapes. Upon arrival at the winery, the grapes undergo very gentle pressing, extracting only the finest possible must. The must from the pressed grapes is cooled to 8-12°C (46-54°F) to allow settling. After decantation, the clarified must is separated from the lees, and fermentation begins with temperature control at 17-19°C (63-66°F). After fermentation, the wine ages on fine lees for five months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 12% vol.
Total Acidity: 7 g Tart. Ac./l.
Residual Sugar: 0,7 g/l.
Appearance: Lime green color.

Aroma: Intense and harmonious aroma, with notes of white flowers and citrus fruits like lime and lemon. On the palate, it reveals a unique structure and smoothness, conferred by aging on fine lees. The wine presents an intense and crisp acidity, complemented by good mouthfeel and a long finish.

Taste: On the palate, it shows a vibrant and fresh wine that perfectly expresses the unique character of the terroir from our Quinta do Ôro. The intense, crisp acidity gives it great liveliness, while citrus notes dominate the nose, offering a refreshing and complex sensory experience. The finish is long and persistent, leaving a lasting impression of elegance and freshness.

SERVING

Recommended serving temperature: 10 to 12 °C (50-54°F).
Serving Suggestions: Perfect for pairing with fish, seafood, and excellent with oysters and poultry.



Ingredients and
nutritional information:



100 ml : E = 293 kJ / 70 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Loureiro 750 ml	6	8.2	236 x 164 x 340 mm