



BORGES QUINTA DE SÃO SIMÃO DA AGUIEIRA ENCRUZADO DÃO WHITE 2023

Characteristics

ORIGIN

Region: Dão Demarcated Region.
Soil: Granitic/Sandy.
Vine Training Method: Simple cordon ascendant.
Average Vine Age: More than 30 years.
Average Production: 40 hl/ha.
Grape Varieties: Encruzado (100%).

VINIFICATION PROCESS / MATURATION

Upon arrival at the winery, the grapes are refrigerated and taken to the press, where they undergo a very gentle pressing and only the first must is used. This is followed by the clarification of the must, to separate the solid parts. Fermentation begins at a controlled temperature between 16° and 17°C for about 10 days. After the end of alcoholic fermentation, the wine ages on fine lees for 3 months.

BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 13% vol.
Total Acidity: 6.1 g Tart. Ac./l.
Appearance: Clear colour with greenish reflections.
Aroma: Clean, complex, and youthful aroma. With floral nuances, particularly highlighting orange blossom, bergamot orange, and grapefruit, enveloped by a mineral and fresh character.
Taste: Elegant and fresh wine, where the intensity of flavor and a vibrant acidity, typical of the Dão region, provide a perfect balance in a persistent ensemble, marked by a prolonged finish.

SERVING

Recommended serving temperature: 8 to 10 °C.
Serving Suggestions: Excellent served with fish dishes, cold meats or white meats, pasta dishes and risotto.



Ingredients and
nutritional information:



100 ml : E = 302 kJ / 72 kcal

PRODUCT	UNIT/BOX	WEIGHT PER CASE (kg)	VOLUME (WxLxH)
Borges Quinta de São Simão da Aguieira Encruzado 750 ml	6	8.7	296 x 257 x 186 mm