



VINHOS BORGES

Quinta de Simaens Vinho Verde 2022

\$16.25

* Suggested retail price



	Product code	14042068
	Licensee price	\$15.35
	Format	12x750ml
	Listing type	SAQ Continuous Supply
	Status	Available
	Type of product	Still wine
	Country	Portugal
	Regulated designation	Denominação de origem controlada (DOC)
	Region	Minho
	Appellation	Vinho verde
	Varietal(s)	Alvarinho 60 %
	Varietal(s)	Loureiro 25 %
	Varietal(s)	Arinto 10 %
	Varietal(s)	Azal Tinto 5 %
	Colour	White
	Sugar	Dry
	Sugar content	3.5
	Closure type	Cork

ABOUT THIS WINERY

In 115 years of hard work, Borges has become the reference for producers of the Douro Valley, designated by Unesco in 2001 as World Heritage of Humanity. By the excellence of its wines made from indigenous grape varieties from Portugal, by the resolutely modern style of its production, and by the exceptional quality / price ratio of its bottles, Borges is an example to follow.

TASTING NOTES

Pale yellow color. Intense and fresh aromas, with notes of citrus and exotic fruits such as pineapple and passion fruit. Shades of mint and lemon balm are also present. On the palate, it is voluminous with a remarkable fruity character and perfectly balanced with the acidity which gives it freshness and character. Pairings with cod accras, sardines and artichokes in salad.

PRODUCTION NOTES

After their arrival in the cellar, the grapes are subjected to a skin maceration in the refrigeration chamber in order, later, to be able to proceed to pressing. The must from the pressed grapes is cooled to 8-12 °C and then decanted. After decanting, fermentation with temperature control takes place (12-14 °C). At the end of fermentation, the wine is racked and left on the lees for 4 months.

