



BORGES

Borges Wine : GATÃO

VINHO VERDE WHITE

SKU: 796201

Origin

Region: Vinho Verde Demarcated Region.

Soil: Granitic.

Vine Training Method: Traditional and modern training systems

Average Production: 50 hl/ha.

Grape Varieties: Azal, Pedernã, Trajadura, Avesso and Loureiro.

Vinification Process / Maturation

On arrival at the winery the whole grapes are pressed to obtain must. Cold static decantation for 24-48 hours. Fermentation at controlled temperatures of between 14-16 °C for 10-15 days.

Aging on the fine lees for at least 2 months.

Bottling

Carried out in inert atmosphere with total deoxygenating of bottles.

Organoleptic and Analytical Characteristics

Alcohol Content: 9% vol.

Total Acidity: 6.3 g Tart. Ac./l.

Reducing Sugar (G+F): 15 g/l.

Appearance:

Clear, light yellow. Slightly petillant.

Aroma:

Young and fruity.

Taste:

Delicate and smooth, fresh and fruity. It is medium-dry wine to be drunk young.

Serving

Recommended serving temperature: 6 to 8 °C.

Serving Suggestions:

Excellent with fish, shellfish and light aperitifs

