



VINHOS BORGES Rio Tinto, Portugal

*Founded in 1884 by Antonio and Francisco Borges.

"Taking into account that Portuguese wines can only establish themselves in the world by means of their excellence, Borges has always been committed to quality."

CORETO (joker) TINTO

Appellation: Vinho Verde.

Vineyard(s): 35-Yr old vines, 900 meters above sea level.

Grape(s): Azal, Pedernã, Trajadura, Alvarinho, Avesso and Loureiro.

Harvest: By hand.

Vinification: The grapes are de-stemmed, and fermented in stainless steel tanks for 6 days at 14° C.

Subsequently, CO2 is infused at high pressure, imparting the wine its characteristic spritzzy style.

Aging: Oak-free.

Tasting notes: Clean and refreshing. Lively acidity enhanced by the effervescence. Citrus mid-palate, with lemon zest and melon nuance. Medium finish, with soft tannin.

Foods: Shellfish, pasta Alfredo, soups, salads.

