

convento da vila

WHITE 2011



Borba
Alentejo
Portugal



Regional
Alentejano



Chalky-clay and
schist



Óscar
Gato



- Rabo de Ovelha
- Roupeiro
- Fernão Pires



- Fish
- Seafood



Best served at
10-12°C



- Best consumed
when young or
stored for 1-2
years



The harvest period usually begins in the end of August, at night and is performed with machines, preferably in the morning at the same time as the manual harvesting. When received in the winery, the grapes are immediately de-stemmed, separated from the must and crushed. Decantation (separation of the must and the skins) is performed 24 hours later thus preserving the freshness and the characteristics of the fruit. Fermentation is the next step in the vinification process performed at a controlled temperature of 18 °C. After a minimum period of 4 months, during which the wine stabilises in stainless steel vats by using physical processes, the wine is filtered before being bottled.



Bright citrine colour with greenish nuances.



Good aromatic intensity with hints of tropical fruits and slight floral aroma.



Soft and balanced flavour with notes of ripened tropical fruits; persistent freshness sensation in the finish.



Alcohol Content: 13 % Vol. – Total Acidity: 5.70 g/L - pH: 3.25
Total SO₂ <160 mg/L



Cases of 6 bottles x 0.75L / 130 cases per pallet.
Cases of 12 bottles x 0.75L / 126 cases per pallet.



Convento da Vila White 0.75L	5602154101494
Convento da Vila White 0.375L	5602154101197
Convento da Vila White 1L	5602154101593
Convento da Vila White Cases of 6 x 0.75L	65602154101496
Convento da Vila White Cases of 6 x 1L	65602154101595
Convento da Vila White Cases of 12 x 0.375L	75602154101196

Recommendations for Transport and Storage

In order to avoid any changes in the organoleptic and physical-chemical characteristics of the wine it should be transported and stored in good environmental conditions, especially concerning temperature (10 – 18 °C) and relative humidity (50 – 80 %).



ADEGA DE BORBA

www.adegaborba.pt