

# ADEGA DE BORBA

GRANDE RESERVA GOLD RED 2011



Borba  
Alentejo  
Portugal



D.O.C. Alentejo



Schist



Óscar  
Gato



- Trincadeira  
- Alicante Bouschet



- 18 months  
aged in oak  
barrels



- Black pork  
- Alentejo veal and game  
- Desserts



Best served at  
15-17 °C



Consumed prefer-  
ably after bottling,  
but it can also age  
for another 15  
years.



The excellent quality of the grapes from the 2011 harvest allowed Adega de Borba to produce – for the third time – a limited edition of the wine “Rótulo de Cortiça” with the designation Grande Reserva. This wine was produced from two of the most emblematic and important varieties - Trincadeira and Alicante Bouschet - cultivated in schist soils in the oldest vineyards of the Borba region.

The harvest was performed manually and the grapes were destemmed and fermented at controlled temperatures in stainless steel wine mills (largares). Malolactic fermentation in new French oak barrels at controlled temperatures. The ageing was performed for 18 months in new tanks for the wine-wood integration. After a slight filtration the wine was bottled and stored for 12 months in the cellar.



Grenade colour with red nuances.



Good aromatic intensity with notes of forest fruits, chocolate, tobacco and toast.



Soft and fresh flavour, strong tannins of black fruits and spices. Silky, elegant and prolonged aftertaste.



Alcohol content: 14,5 % Vol. - Total Acidity: 5,80 g/L - pH: 3.50  
Total SO<sub>2</sub>: < 140 mg/L



Wooden box 6 bottles x 0,75 L



Adega de Borba Reserva Gold Red 0,75L 5602154002470  
Adega de Borba Reserva Gold Red cases of 6 x 0,75L 65602154002472



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www.adegaborba.pt

## 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%).