

# ADEGA DE BORBA

RESERVA

WHITE 2013



Borba  
Alentejo  
Portugal



D.O.C. Alentejo



Schist and  
chalky-clay



Óscar  
Gato



- Arinto  
- Verdelho  
- Alvarinho



- 9 Months  
ageing in oak



- Accompany baked fat  
fish and well-seasoned  
seafood



Best served  
at 10-12°C in  
"Montrachet"  
glass



Consumed after  
bottling, or age for  
another 5-6 years.



The white grape varieties recently introduced in Alentejo's vine population show their greatest potential in this wine and symbolise quality in the region of Borba. Grapes cultivated in vineyards with moderate productivity levels allow us to produce a fresh and balanced wine. The harvest was performed manually during the mornings to achieve the ideal temperature of the grapes as they arrived in the winery. The grapes were transported in small quantities. After the crushing and total destemming of the grapes a slight maceration was performed, after which the pressing, decantation through cold system for 24 hours and alcoholic fermentation followed. 30 % of the wine was then stored in French and American oak barrels at a controlled temperature of 15 °C. After the ageing, stabilisation and slight filtration the wine was bottled.



Clear appearance, citric colour.



Intense aroma of tropical fruits and vanilla.



Velvety flavour, balanced and structured, with notes of lemon and hints of honey and spices. Good balance, long and elegant aftertaste.



Alcohol content: 13 % Vol. - Total Acidity: 6,30 g/L - pH: 3.25  
Total SO<sub>2</sub>: < 140 mg/L



Wooden box 3 bottles x 0,75 L



Adega de Borba Reserva White 0,75 L 5602154001411  
Adega de Borba Reserva White Cases of 3 x 0,75 L 35602154001412



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[www.adegaborba.pt](http://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%).