

Adega de BORBA PREMIUM



Borba
Alentejo
Portugal



D.O.C. Alentejo



Schist



Óscar
Gato



- Trincadeira
- Touriga Nacional
- Alicante Bouschet
- Cabernet Sauvignon



- 6 Months
ageing in oak



- Cozido à Portuguesa
(Portuguese stew)
- Roast lamb
- Game
- Traditional cheeses



Best served at
17-18°C



Best consumed
after bottling or
stored up to 5
years



This wine was produced with selected grapes from the oldest vines in the region of Borba. After a rigorous control of the maturation of the grapes in the vine, the grapes were de-stemmed and crushed smoothly when they arrived in the winery, after which the alcoholic fermentation process followed, having been performed in stainless steel lagares (wine presses) with mechanical pressing. The vinification process ends with maceration during 10 days at a controlled temperature of 22-25 ° C. The malolactic fermentation was performed in low-volume stainless steel vats. The wine aged for six months in new French, American and chestnut oak barrels, having then been bottled and spent 6 months ageing in the bottle.



Deep grenade colour.



Good aromatic intensity with notes of ripened red fruits, jam and ripened pepper.



Soft and elegant flavour with notes of black fruits, coffee and chocolate; fine structure and persistent aftertaste.



Alcohol Content: 14 % Vol. - Total Acidity: 5,80 g/L - pH: 3,50
- Total SO₂: <120 mg/L - Contains sulfites



Cases of 6 bottles x 0,75L / 105 cases per pallet.



Adega de Borba Premium Red 0,75L

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Adega de Borba Premium Red Cases of 6 x 0,75L

65602154602467



ADEGA
DE BORBA
Established 1955

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%).